these are like peanuts eat one and you can’t stop turn off dinner we’ll fill up on appetizers I’m trying to figure out WHAT is in these rather snack than eat try these they’re a new recipe marvelous just little things I keep in the freezer and warm up so glad you like them don’t pass them we’ll help some imported cheese we got for Christmas no thanks I’ll skip this round the old standby cream cheese and onion soup take two they’re small how can you make meatballs so TINY? this sauce is terrific I don’t know how you find time you may have the recipe they look like a lot of work less fattening than nuts give me chips and dip anytime love cucumber but it doesn’t like me never COULD spell “hors d’oeuvres” is there garlic in these? thank you I’ll try just one ah, shrimp! really no bother at all mushrooms
APPETIZERS

Appetizer recipes from the files of the members of the Crippled Children's Hospital and School Auxiliary, Sioux Falls, South Dakota

Illustrations by the students of the Hospital-School

Printing done by the staff of the Hospital-School
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olives are wonderful
Appetizers served with a beverage set the mood for the whole party. They are ice-breakers, curtain-raisers, conversation-pieces, curiosity arousers. They fill the gap made by an unaccountable delay in dinner. They tantalize, tempt and delight. Above all, they should whet the appetite and not satisfy it.

This book offers hundreds of committee-tested ideas to help make the hour before dinner a pleasant one. Every time you entertain, try a few!


This book "Appetizers" was revised and reprinted just before it was featured in the December 1976 issue of "Ladies' Home Journal". The resulting mail orders (even from Sweden, Guam, Pakistan, Brazil, Spain and Indo-china!) were so overwhelming that early in 1977 we are going into our sixth printing.

Betty Cahill, Editor
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HOT

HORS D'ŒUVRES

(made with pastry)
SPANAKOPETES

A Greek recipe for spinach-cheese pastries.
Delicious!

\( \frac{1}{2} \) lb soft cream cheese
1 cup soft butter
2 cups sifted flour

With fork combine cheese and butter. Cut in flour. Work with hands until dough holds together. Form into ball and chill overnight. Then roll dough out to 1/4-inch thickness, on floured surface. Cut into 2-inch rounds.

1 onion, finely chopped
3 Tbsp olive oil
1 pkg frozen chopped raw spinach, thawed and drained well
1 tsp salt
\( \frac{1}{4} \) lb Feta cheese crumbled (or Cheddar)
4 oz cottage cheese
1 egg, beaten

To make filling, sauté onion in olive oil until softened. Add spinach and salt. Cook over low heat until tender. Mix cheeses together and stir in egg. Add spinach-onion mixture and blend well. Place a little filling on each round and fold over. Moisten edge so it will hold together. Flute edge with a fork and prick center. Place pastries on cookie sheet and bake at 425° for about 15 minutes until golden brown. Serve warm.

Note: This recipe makes about 100 pastries. They freeze well, in tight containers, before baking. Take a few out and bake them as you need them.

Betty Cahill
MUSHROOM SAVOURIES

3/4 cup butter
3 medium onions, chopped
2 lbs fresh mushrooms, finely chopped
4 Tbsp fresh thyme or 2 Tbsp dried thyme
3/4 cup white wine or sherry
1/2 cup parsley, chopped
2 tsp salt
Pastry dough (same as for Spanakopetes, Page 5)


Roll pastry dough very thin into 2½-inch circles. Place filling on half the circle. Fold over and crimp. Moisten edges. Bake on ungreased cookie sheet at 350° until golden brown.

ONION SNACK SQUARES

2 9-inch frozen pie shells, or home-made pie dough
1 can French fried onions
3 eggs
1 1/2 cups milk
1 tsp salt
Pepper, to taste
3/4 lb Cheddar cheese

Thaw pie shells and stretch to cover bottom and 1/2 inch up sides of 9-inch by 13-inch baking dish. (Press with fingers to make this slight edge.) Crush onions and sprinkle on dough, saving a little aside. Sprinkle cheese over onions, saving a little aside. Beat eggs in bowl, with milk, salt and pepper. Pour over the onions and cheese. Sprinkle top with reserved onion and cheese. Bake at 350° for 30 minutes. Remove from oven and cut in squares. Serve hot. Makes 36 to 40 squares.

Blanche Loure
CHEESE STRAWS

1 10-oz pkg pie crust mix
1 envelope grated American
or cheddar cheese
1 3-oz jar or 2/3 cup Parmesan
cheese
5 Tbsp cold water
1 egg, slightly beaten
Salt, seasoned pepper

Toss pie crust mix and cheeses together in bowl. Add 4 tablespoons water a little at a time, mixing with fork until mixture forms a ball of pastry. Divide dough in half. Roll out half of the dough to 1/8-inch thick on lightly floured surface, to measure about 8 by 12 inches. Brush pastry with mixture of egg and 1 tablespoon water. Sprinkle with seasonings. Cut into strips 1/2 inch by 3 inches. Place on ungreased cookie sheet. Bake at 425° for 10 minutes until golden. Repeat with remaining dough. Makes about 120 straws. Store in airtight container.

Marianne Naused

SESAME NIBBLES

Make a 2-cup flour pastry recipe. Add to it 1 cup toasted sesame seeds. Roll as for pie crust. Cut into small rounds or fingers. Bake at 350° until pale brown. Sprinkle with extra salt while hot. These are good with sherry.

Committee
CANTONESE FOLDOVERS

2 pkgs refrigerated Crescent rolls
1 envelope dry beef-mushroom soup
1/2 lb ground beef
1 cup drained bean sprouts
1/2 cup sliced water chestnuts
2 Tbsp finely chopped onions
3 Tbsp dry white wine

Brown beef and add vegetables. Continue cooking for 3 minutes, then add soup and wine. Set aside.

Unfold Crescent rolls and cut each piece crosswise to make two small triangles. Fill each triangle with a spoonful of meat mixture and fold over, pinching edges together. Place on cookie sheet and freeze, then store in plastic bag in refrigerator. Thaw before baking. Bake at 375° for 15 minutes. Makes 32.

Astrid Stoakes

CANAPE TURNOVERS

Make 1 recipe of your favorite pastry. Roll pastry 1/8-inch thick. Cut into 2-inch squares. Place 1 tsp of any of the following mixtures in center of each square. Fold over into a triangle. Seal edges with fork. Fry in hot deep fat (375°) for 4 minutes. Serve hot, garnished with chopped parsley.

Filling 1:  1 cup ground liver, cooked
           4 Tbsp minced bacon, cooked
           2 Tbsp minced parsley
           1/8 tsp pepper

Filling 2:  1 cup ground salami
           1/2 tsp grated horseradish

Filling 3:  1 cup ground chicken, cooked
           1/4 tsp curry powder
           1/4 tsp salt
           3 Tbsp minced parsley

Ella Reagan
CURRIED MEAT TURNOVERS

1 1/4 cups sifted flour
1 1/2 tsp salt
2 tsp curry powder, or more
2/3 cup butter
3 Tbsp ice water
3/4 cup scalded milk
1 1/2 cups chopped ham
(or turkey or chicken)

Sift all except 1 Tbsp flour into bowl. Add 1/2 tsp salt and 1 tsp curry powder. Cut in butter, reserving 1 Tbsp. Form a ball of dough and chill 1 hour. Melt remaining butter in saucepan. Add rest of flour, then milk. Stir until smooth and cook until it boils. Add curry powder and salt. Cook 5 minutes over low heat. Add meat. Mix lightly. Cool. Heat oven to 375°. Roll out dough thin, and cut rounds about 2 1/2 to 3 inches in diameter. Fill half of circle with filling, fold over and crimp edges to seal. Bake 15 minutes until golden. Serve hot.

Note: These delicious turnovers can be frozen either raw or baked, and kept in a sealed container.

Margaret Lobb

CURRIED TUNA IN PUFFS

(Use puff recipe at top of page 14)

1 7-oz can tuna
1/2 cup mayonnaise
1/4 cup minced celery
1 Tbsp curry powder
1 tsp salt
2 hard-cooked eggs, chopped
2/3 cup parsley

Stir tuna and oil, add mayonnaise, celery, eggs, curry powder and salt. Split puffs in half crosswise, and fill with filling. Makes about 40. Garnish with parsley.

Ada Stier
WALNUT-CHEESE TARTS

1 cup walnuts
4 strips lean bacon
4 green onions, chopped
3 eggs
1 1/4 tsp salt
1/4 tsp nutmeg

1/8 tsp white pepper
Dash cayenne
2 cups light cream
2 cups shredded swiss cheese
Pastry-lined tart pans


Marjorie Erickson

HIDDEN CHICKEN

1/2 tsp salt
1 cup cooked chicken, chopped
1 Tbsp finely chopped parsley
2 Tbsp mayonnaise
1 tsp lemon juice
1 egg, beaten
1 Tbsp milk
1/2 plain pastry recipe
(as for 1-crust pie)

Combine chicken, salt, parsley, mayonnaise and lemon juice. Roll pastry 1/4-inch thick; cut to 2-inch squares. Wrap chicken mixture in pastry square until concealed. Press edges tightly. Prick top and brush with egg mixed with milk. Bake in 400° oven for 8 to 10 minutes. Serve hot.

Charlotte Van de Waa
Beer batter
2 cups steamed wild (or domestic) duck breasts
3 Tbsp cognac, rum, or lemon juice
1½ tsp Worcestershire sauce
Mayonnaise
Horseradish
Capers

Beer batter:
1 and 1/3 cups flour
1 tsp salt
1/4 tsp pepper
1 Tbsp melted butter
2 beaten egg yolks
2 egg whites
3/4 cup flat beer

Mix flour, salt, pepper, butter and yolks. Gradually add beer. Let stand at least one hour. Add stiffly beaten egg whites just before using batter.

Steam duck breasts for about 20 minutes until nearly tender. Cool, then cut into 1-inch chunks. Marinate in mixture of cognac and Worcestershire sauce until batter is ready. Dip meat into batter and deep-fry at 375° until golden brown.

Serve hot, with a dip of mayonnaise seasoned with horseradish and capers.

The Committee
PIZZATIZERS

Serve this pizza cut up into small squares as an appetizer. About 50 servings.

1 box roll mix
2 cans tomato paste
1/2 cup water
1 tsp sweet basil
1 tsp oregano
1 tsp salt
1 1/2 tsp pepper, freshly ground
1/3 cup olive oil
2 cups mozzarella cheese, coarsely shredded
25 thin slices pepperoni
1 lb ground sausage, partly cooked but not brown
1 cup capers (optional)
Grated parmesan cheese

Prepare roll mix. Let rise once, push down and roll thin. Put on 2 11-inch by 15-inch pans, or 3 pizza pans. Combine tomato paste, water, basil, oregano, salt, pepper, and olive oil. In saucepan cook over medium heat to boiling point. On rolled dough, spread a little cheese, a brushing of tomato mixture, then more cheese and tomatoes. Cover with pepperoni. Sprinkle with sausage meat and dust with parmesan cheese. Bake at 375° for 20 to 25 minutes until dough is cooked and ingredients are melted and well blended.

Jeanelle Holmes
Zwiebelkuchen

This onion pie is wonderful as an appetizer, or served as an accompaniment to a salad.

Use packaged pastry mix. Make as directed for 8-inch pie pan, but add 1 teaspoon caraway seeds to dry ingredients before adding liquids. Line pan, and bake at 350° for 10 minutes.

Filling

10 slices bacon, fried and crumbled
3 cups chopped onions, cooked until soft but not brown, then drained
3 beaten eggs
1 cup sour cream
1 tsp chopped chives
Salt, pepper
1 tsp caraway seeds

Combine bacon and onions with eggs, sour cream, chives, salt, and pepper. Pour into partially baked crust. Sprinkle with caraway seeds. Bake at 375° for about 25 minutes or until firm. Serve warm.

Betts Tollefson
MUSHROOM BEIGNETS

\(\frac{1}{2}\) cup water  \hspace{1cm} \text{Dash salt}
\(\frac{1}{4}\) cup butter  \hspace{1cm} \frac{1}{2}\) cup flour, sifted
2 eggs

Put water, butter, and salt into small pan. Bring to boil, add flour all at once and stir fast, cooking until mixture leaves sides of pan and forms a ball. Place in mixing bowl and beat in 2 eggs, one at a time. Continue beating until mixture is thick and shining. Shape each teaspoon of mixture into ball. Place on baking sheet 2 inches apart. Bake at 450° for 15 minutes, then lower heat to 350° for 20 minutes. Cool. Slit puff shells on one side and fill with mushroom filling.

Filling

1 lb fresh mushrooms
1 Tbsp butter
1 Tbsp flour
\(\frac{1}{2}\) cup heavy cream
\(\frac{1}{4}\) tsp curry powder
Salt, pepper


Other fillings: Use seafood moistened with mayonnaise or ham mixture, or any poultry filling. Cut gash in side of puff, or cut in half, fill, then put top back on. Puffs reheat well, so you may warm filling in puffs before serving if you wish.

Charlotte Van de Waa
TEENERS FAVORITE

½ lb ground beef
1 Tbsp chopped onion
½ tsp salt
Dash pepper
1 can refrigerated biscuits
5 slices American cheese

Combine meat, onion, salt, and pepper in small skillet and cook over low heat 5 minutes until lightly browned.

Roll biscuit into flat oval. Place 2 to 3 tablespoons of meat mixture on biscuit and top with 1/3 slice cheese. Moisten edges of biscuit with water, fold over, and seal with fork. Bake at 425° about 8 minutes until golden brown. If larger sandwich is desired, roll 2 biscuits together into a larger oval.

Mary Stahmann

CHEESE BOLE

¼ lb butter
3 oz snappy yellow cheese
1 cup flour
Smoked turkey, or liver pate


Mrs. Lester Bach
CHEESE PUDDS

½ cup butter
2 cups sharp cheddar cheese, shredded
1 cup flour, sifted
1/8 tsp salt
¼ tsp paprika

Cream butter and cheese together. Blend in other ingredients and shape into 1-inch balls. Arrange on baking sheet, wrap in freezer bag, and store in freezer until ready to use. Bake at 350° 15 minutes. Makes 30 tender-crisp puffs.

Mrs. Frank Hyde

CHEESE BALLS

1 5-oz jar sharp spreading cheese
¼ cup butter
½ tsp salt
½ cup flour
Optional--dash Tabasco and Worcestershire sauce

Thoroughly blend cheese and butter. Add sifted dry ingredients. Mix well. Form into 1-inch balls. Place on greased baking sheet. Chill about 2 hours. Bake in hot oven (400°) about 10 minutes.

Clara Brewer
CRACKER BARREL BALLS

½ lb grated Cracker Barrel sharp cheddar cheese
¼ lb butter
1 cup flour
Dash cayenne

Mix well, using mixer. Form into small balls. Bake on cookie sheet for 15 minutes at 400°. Serve hot.

Astrid Stoakes

OLIVE-FILLED CHEESE BALLS

1 cup shredded sharp cheddar cheese
2 Tbsp butter
½ cup flour
Dash cayenne
25 medium olives, well drained (pitted or stuffed)

Cream together cheese and butter. Blend in flour and cayenne. Drop teaspoonfuls of dough on waxed paper. Wrap each piece of dough around an olive, covering it completely. Bake at 400° for 15 minutes. Makes 25 balls. These may be baked ahead, and reheated at party time.

Charlotte Van de Waa
CHEESE CRISPIES

3½ cups rice crispies
½ lb American cheese or Old English cheese (softened)
½ cup butter or margarine
½ cup sifted all-purpose flour
Dash of cayenne pepper

Crush rice crispies with rolling pin (reserve 1½ cups for later use). Combine cheese, butter, flour, 1½ cups of cereal, and cayenne pepper, mixing thoroughly. Chill about an hour and form into 3/4-inch balls and roll in remaining 1½ cups of cereal. Arrange on ungreased baking sheet and bake at 450° for about 8 minutes. Serve while hot.

Jeanie Morrison

COCKTAIL BISCUITS

2/3 cup flour
½ tsp salt
6 Tbsp grated cheese
2 Tbsp butter
2 to 3 Tbsp milk
Can deviled ham

Sift flour with salt. Cut in cheese and butter. Add milk. Roll as for pastry, and cut into tiny rounds. Spread ham between two rounds, and bake in 425° oven for about 12 minutes.

Mary Stahmann
PARMESAN PINWHEELS

2 cups pastry
2/3 cup grated Parmesan cheese
2/3 cup finely chopped ripe olives
1/2 tsp chili powder

Prepare pastry. Mix grated cheese, olives, and chili powder together for filling. Divide pastry in half. Roll each half on a lightly floured board about 1/8-inch thick. Spread half the filling on each portion of pastry and roll up tight. Wrap in waxed paper and chill for at least an hour. Heat oven to 350°. Slice rolls into 1/2-inch slices; place on cookie sheet. Bake about 20 minutes until golden. Serve hot. The rolls can be frozen before baking. Thaw a little before slicing.

CHEESE WAFERS

1 lb Old English cheese, grated
1/2 lb butter, softened
2 cups flour
1/2 tsp salt
Pinch pepper

Mix all ingredients until smooth. Form into 3 long rolls about 2 inches in diameter. Wrap in foil. Chill. (Rolls may be frozen for future use.) Slice rolls into thin slices. Place on cookie sheet and bake at 375° for about 10 minutes. Serve hot. Suggestion: Sprinkle poppy seeds on wafers just before baking.

Jeanne McDowell
CHEESE CHIPS

A "classic" recipe to keep on hand.

1 cup plus 1 Tbsp flour
½ cup soft butter
1 5-oz jar Old English cheese spread

Blend ingredients and form into a long roll about 2 inches in diameter. Wrap in foil. Chill until ready to use (the roll will keep for two weeks). Just before serving, slice into thin rounds and place on ungreased cookie sheet. Bake at 350° for about 8 minutes until edges are golden. Serve hot. The unbaked dough, after being formed into rolls, can be frozen. Note: This same dough, wrapped around large stuffed green olives and baked, makes a delicious appetizer.

BASIC FLAKY PASTRY FOR APPETIZERS

1 cup flour
1 ½ tsp baking powder
Few grains salt
3 Tbsp shortening
1/3 cup milk

Sift dry ingredients. Cut in shortening. Add milk to make soft dough. Roll out on floured board to ¼-inch thickness, or thinner. Suggestion: Roll pastry around cooked sausages, then cut sausages in half. Bake at 400° about 10 minutes.

BASIC CREAM-CHEESE PASTRY

½ cup butter, softened
1 3-oz pkg cream cheese
1 cup flour

Combine ingredients until smooth. Chill. Roll very thin. Spread with anchovy paste or your favorite filling, and roll into rolls about 2 inches long and 3/4-inch high. Bake at 400° for 10 minutes. Serve hot. These may be baked ahead and reheated.
HOT
HORS D’ŒUVRES
(made without pastry)
DO-AHEAD HAM STUFFED MUSHROOMS

36 to 40 mushrooms
5 Tbsp butter
1 onion, finely minced
1/2 lb boiled ham, chopped
1/4 tsp dry mustard
Fresh parsley, minced
1/4 cup sour cream
Salt, pepper

Wash mushrooms, remove stems, and chop fine. Melt 3 Tbsp butter in skillet and saute onion and chopped stems. Add rest of ingredients, except mushroom caps. Brush caps all over with 2 Tbsp butter. Place on broiling pan, rounded side up, and broil for 1 minute. Fill caps with filling. Place on flat surface and freeze until firm. Pack in plastic bag, return to freezer. On serving day bake uncovered at 375° for 20 to 25 minutes. (If you do not freeze them, bake only 10 minutes.)

Jeanne McMillan

ROMANTIC RUMAKI

1/3 cup soy sauce
2 Tbsp white vinegar
1 clove garlic, minced
1/8 tsp each white pepper, and monosodium glutamate

1/2 lb chicken livers, cut in half
1 5-oz can water chestnuts
1/2 lb bacon

Combine soy sauce, vinegar, garlic, pepper and monosodium glutamate. Pour over chicken livers and marinate at least 30 minutes. Cut water chestnuts in 3 crosswise slices. Wrap a liver piece and slice of water chestnut in a half slice of bacon and secure with toothpick. Put on wire rack over a shallow pan and bake at 400° for 20 minutes. DO NOT TURN. Makes about 24.

Marvel Redfield
CRABMEAT BROCHETTE

- 12 oz canned shredded crabmeat
- 1 tsp salt
- 1 tsp dry mustard
- 1 tsp chopped chives
- 1/2 cup sherry
- 1 cup plain croutons, crushed
- 18 slices bacon

Mix crabmeat, salt, mustard, chives, sherry and crumbs. Form mixture into walnut-sized balls. Wrap each in half-strip of raw bacon. Secure with toothpick. Place in shallow baking dish and bake at 350° for 45 minutes, or until bacon is browned. Makes 36.

Iris Rasmussen

DENNY'S BAKED OYSTERS

- 1/4 lb butter
- 1 small onion, coarsely chopped
  (or 3 green onions)
- 6 garlic cloves, coarsely chopped
- About 2 dozen oysters, shucked
- 1/2 lemon
- 1/2 tsp Italian dressing
- 1/2 tsp lemon pepper
- 8 drops Tabasco sauce
- 1/2 tsp Worcestershire sauce
- 1/2 tsp salt
- 1 cup seasoned crouton crumbs
- Parmesan cheese

Melt butter and pour into small baking dish or glass pie plate. Add garlic, onions and seasonings. Lay oysters in one layer, if possible. Squeeze lemon juice completely over oysters and wring out peel just above the dish. Cover completely with dried breadcrumbs, then sprinkle lightly with parmesan cheese. Bake at 350° at least 1/2 hour. Serve with crackers.

Leni Johnson
CRISPY TUNA BALLS

1 egg, beaten
2 6½-oz cans tuna, drained
1 small onion, very finely chopped
1/2 cup canned consomme
1/4 cup chopped parsley
1/3 cup mayonnaise
1/4 chopped nuts (optional)
1 Tbsp prepared mustard
1 tsp poultry seasoning
1 cup fine dry bread crumbs
Finely crushed corn flakes

Combine all ingredients except corn flakes. Mix well. Shape into small balls and roll in corn flake crumbs. Heat deep fat to 375° and fry balls until golden brown, turning once - about 5 minutes. Serve hot. After cooking, can be kept frozen up to 6 weeks, then reheated for 15 minutes in 375° oven.

Amy Dalthorp

PARMESAN PUFFS

3 egg whites
1/2 tsp baking powder
2 Tbsp flour
1/4 tsp salt
1/4 tsp Tabasco (optional)
1 cup grated Parmesan cheese
Oil 1 to 2 inches deep

Beat egg whites stiff. Blend dry ingredients and fold into egg whites with cheese and Tabasco. (At this stage the mixture will hold its lightness for about an hour.) Drop from a teaspoon into 350° oil. Cook until golden brown all over. Makes 24 puffs. Serve hot.

Betsey Evans
SWEET AND SOUR SAUSAGE

1/3 cup cold water
4 Tbsp cornstarch
1/2 cup vinegar
1/2 cup maple syrup
1/2 tsp salt
1 13-oz can unsweetened chunky pineapple
2 green peppers, cut in strips
1 medium-size jar Maraschino cherries, drained
1 1-lb package wiener-size smokies, cut in quarters

Dissolve cornstarch in cold water. Add vinegar, syrup, salt and juice from pineapple. Stirring constantly, cook over medium heat until sauce is thick. Add pineapple chunks, green pepper, cherries, and meat slices. Serve warm.

Katie Cahill

MINI FRITATAS

1 stick butter, melted
4 eggs, lightly beaten with fork
Salt, pepper, cayenne
3/4 cup cooked chopped spinach, well drained
1/4 cup diced pimiento
1 Tbsp finely grated onion
1 to 2 Tbsp parmesan cheese

Brush bottoms of metal muffin tins (16 cups) with melted butter. Put tins in 400° oven to heat butter. In bowl, mix eggs, seasonings, spinach, pimiento and onion. Spoon some into each muffin cup, about 1/4 inch thick. Return to oven for a few minutes till set and firm and frittatas begin to come away from sides. Sprinkle tops with grated cheese and melted butter. Put tins under broiler for a few seconds until cheese becomes golden brown. Delicious hot or at room temperature.

Jeudi d'Avril
FRIED CHEESE BALLS

2 cups grated American cheese (1/2 lb)  2 egg whites
2 Tbsp dry white bread crumbs, crushed
Shortening for frying

Grate cheese on medium grater. Beat egg whites until stiff. Fold in cheese. Measure mixture by level teaspoon onto waxed paper. Roll into balls, then toss in crumbs to cover. Fry in deep fat heated to 375° until golden brown (about 1 minute). Drain on paper towels. Serve hot, or at room temperature. Makes 24 balls.

Lenore Haber

WATER CHESTNUTS AND PINEAPPLE

Water chestnuts  Bacon
Brown sugar  Chunk-style pineapple

Prepare water chestnuts first. They should be bite-size (cut large ones in half). Dip water chestnuts in brown sugar, then wrap each one with one-half strip of bacon. Spear with toothpick. Wrap each chunk of pineapple with one-half strip of bacon and spear with toothpick which already has a water chestnut threaded on it. Bake at 350° until bacon is done. During baking pour off grease once. Serve hot.

Betty Farrell

HOT CRAB DIP

1 8-oz pkg cream cheese  1/2 tsp horseradish
1 Tbsp milk  1/4 tsp salt
1 6½ oz can crabmeat  Dash pepper
2 Tbsp chopped onion  1/3 cup toasted sliced almonds

Combine all ingredients except nuts. Bake at 375° for 15 minutes. Serve hot with almonds sprinkled on top.

Leni Johnson
**SAUERKRAUT BALLS**

2 cups sauerkraut, or canned sweet-sour red cabbage
1 tsp baking powder
1 cup sifted flour
½ tsp salt
1/8 tsp mace
2 eggs
½ cup milk
2 Tbsp butter, melted

Drain sauerkraut well. Sift dry ingredients together. In separate bowl, mix egg, milk, and melted butter. Add to flour mixture, and stir until smooth. Fold in sauerkraut. Drop from teaspoon into deep hot fat (365°). Cook until brown on all sides, about 2 or 3 minutes. Makes about 36 balls. Serve hot.

*Committee*

**FRIED SPINACH BALLS**

2 cups cooked spinach, chopped
2 Tbsp butter, melted
2 eggs
1 cup bread crumbs
2 Tbsp grated onion
2 Tbsp grated cheese
1/8 tsp allspice
½ cup water
Bread crumbs

Combine spinach with butter, 1 beaten egg, crumbs, cheese, onion, and allspice, and mix thoroughly. Let stand 10 minutes. Shape into balls. Combine remaining egg and water, and beat together until well blended. Roll spinach balls in crumbs. Fry in deep fat (375°) until brown. Drain on absorbent paper before serving.

*Ella Reagan*
**ISLANDER SHRIMP**

1½ lbs fresh or frozen shrimp  
¼ cup lemon juice  
½ tsp salt  
1 tsp curry powder  
1/8 tsp ginger  
1 can flaked cocoanut (3½ oz)  
1 cup flour  
2/3 cup milk  
1 tsp baking powder  
Extra flour

If possible, leave tail shells on shrimp to serve as handle. Remove veins. Mix lemon juice with salt, curry powder, and ginger. Pour over shrimp. Cover and marinate in refrigerator 4 to 6 hours, turning once or twice. Spread cocoanut in shallow pan and bake at 300° 15 minutes until dry, stirring a few times. Make batter of 1 cup flour, 2/3 cup milk, and 1 teaspoon baking powder. Stir in ¼ cup marinade drained from shrimp. Dip shrimp in extra flour, then in batter, finally in dried cocoanut. Fry in deep hot fat (380°) from 3 to 5 minutes. Serve with curry sauce.

**Curry Sauce**

1½ cups tomato sauce  
3 Tbsp or more of soy sauce  
2 Tbsp curry powder

Combine all ingredients until smooth.  

*Marianne Naused*
BROILED HAM AND CHUTNEY

4-oz can deviled ham
1/3 cup chutney
1/4 cup mayonnaise
24 round crackers

Drain chutney and save the juice. Mince chutney and combine with ham and mayonnaise and juice of chutney. Spread on crackers. Broil 5 minutes under medium heat until brown and bubbly.

Charlotte Van de Waa

NEW ORLEANS TIDBITS

1 large can pineapple wedges
1/2 lb bacon
1 lb cooked shrimp

Wrap 1/2 slice bacon around a shrimp and pineapple wedge. Fasten with toothpicks. Place on cookie sheet and bake at 300°, turning occasionally, until bacon is crisp.

Note: Lobster may be used in place of shrimp, but then call them Gloucester Tidbits.

Helen Jorgensen

NOCHES

Try these for a South-of-the-border flavor!

Frozen tortillas American cheese
Hot fat Jalapeno peppers

Cut tortillas into fourths. Fry in hot fat about 30 seconds until crisp. Sprinkle each with 1/4 slice American cheese, slivered. Dice a pepper very fine and sprinkle very sparingly on cheese. Pop under broiler just until cheese melts.

Rita Anton
BARBECUED ROAST BEEF

This is very good for a large group of hungry men!

5 lbs of eye-of-round of beef

Marinate beef for 48 hours in the following:

1 medium onion
3/4 cup ketchup
1/4 cup water
2 Tbsp vinegar
1 Tbsp mustard
2 Tbsp Worcestershire sauce
2 Tbsp sugar
1 tsp dry mustard
1/2 tsp paprika
1 tsp chili powder
1/2 tsp salt
Dash tabasco

After marinating, wipe dry and brown meat on all sides in fat. Pour marinade on meat, and bake 2 1/2 hours at 325°. This is excellent for slicing very thin and serving buffet style with small Russian-rye party bread.

Rita Anton
HOT CRAB CROQUETTES

1 cup thick cream sauce (3 Tbsp butter, 3 Tbsp flour, 1 cup milk)
1 tsp salt
1/8 tsp pepper
3/4 tsp dry mustard
1/4 tsp Worcestershire sauce
1 Tbsp finely minced onion
2 cups canned crab meat
2 eggs
1 cup cracker crumbs

Mix first seven ingredients together. Chill thoroughly. Shape into 48 small balls. Roll in fine cracker crumbs, then in egg, then again in crumbs. Fry, a few at a time, in deep fat (375°) until golden brown. Serve hot.

Gladys Holman

SURPRISE CHEESE BALLS

3 egg whites
1 1/2 cups grated Swiss cheese
1/4 tsp salt
Dash cayenne
1 1/2 Tbsp flour
Pre-cooked ham, cut in cubes
Cooking oil

Beat egg whites stiff; fold in cheese, salt, cayenne, and flour. Form cheese mixture into small balls, with ham cube in the center. Drop balls into deep hot cooking oil and fry until golden brown. Serve on toothpicks stuck into an eggplant, cut in half. These may be made early and warmed in hot oven just before serving. Do not refrigerate.

Mary Stahmann
COCKTAIL KABOBS

These are tiny and terrific!

1 cup sifted flour
1/2 tsp salt
1/3 cup shortening (plus 1 Tbsp, if hydrogenated)
1/4 cup finely grated American cheese
2 Tbsp water
1-inch cubes of sausage, cooked
Tiny stuffed olives


Hot Cocktail Sauce

1/2 cup chili sauce
1/3 cup ketchup
3 Tbsp prepared horseradish
1/2 tsp Worcestershire sauce

Combine all ingredients, and heat. Serve hot.

Mrs. P. W. Bockoven
STUFFED MUSHROOMS FLORENTINE

2 10-oz packages frozen spinach, leaf or chopped (or 3 lbs fresh)
36 large fresh mushrooms
1 1/4 cups butter
3 cloves garlic, crushed
1 onion, chopped fine
1/2 cup fine bread crumbs
1/8 tsp dry mustard
1/2 tsp nutmeg
5 Tbsp grated parmesan cheese

Cook spinach in unsalted water; drain very thoroughly. Puree in blender (you should have 1 1/2 cups). Wash mushrooms, remove stems and chop. Melt butter and cook garlic for 1 minute. Remove pan from heat. Dip mushroom caps in melted butter until well coated. Place them cap side down on a cookie sheet. Reheat remaining butter and saute onion and mushroom stems until very soft, about 10 minutes. Add spinach, crumbs, and seasonings and mix well. Fill mushroom caps generously with filling. Sprinkle with cheese. Cool and freeze. To serve, bake on a greased cookie sheet uncovered for 20 to 25 minutes at 375°. (If unfrozen, bake 10 minutes).

Jeanne McMillan

HIDDEN SHRIMP

1 cup shredded cheddar cheese
1 cup mayonnaise
Cooked whole shrimp
Salted crackers

On a cookie sheet arrange crackers and put one shrimp in center of each. Blend cheese and mayonnaise well and top shrimp with 1 tsp of mixture. Place under broiler until bubbly and golden. Serve hot. When assembling these inexact quantities save leftover cheese-mayonnaise mix to add to your next green salad.

Peggy Nelson
CHICKEN ALMOND PUFFS

1/2 cup sifted flour
1/8 tsp salt
1/4 cup butter or margarine
1/2 cup chicken broth
2 eggs
1/2 cup finely chopped cooked chicken
2 Tbsp chopped toasted almonds
Dash paprika

Sift flour and salt. In saucepan combine butter and broth and heat until butter is melted. Add flour all at once, stir hard over low heat until mixture forms a ball and leaves sides of pan. Add eggs, one at a time, mixing well after each addition. Continue beating until thick dough is formed. Stir in chicken, almonds and paprika. Drop by teaspoon on greased cookie sheet. Bake at 425° for 17 minutes. Makes about 3 dozen puffs. Serve hot.

Amy Dalthorp

SORRENTINO CHEESE BALLS

1/2 lb mozzarella cheese
2 Tbsp fine bread crumbs
1 egg
1 tsp parsley
1/2 cup flour
Oil for deep frying

Put cheese in bowl; stand in hot water. When soft, mix in crumbs, egg and parsley. Shape into balls the size of a walnut. Roll in flour and fry in 2-inch-deep hot oil until golden brown. Makes about 15 balls. Serve hot.

The Committee
BACON BLANKETS

Wrap a long thin cracker with a thin slice of bacon, edges slightly overlapping. Broil (or bake at 350°, draining off fat once) until bacon is crisp. Bread-sticks can be used instead of crackers.

Irene Fisher Coon

SAUSAGE CANAPES

1 lb highly seasoned sausage
1 lb grated cheddar cheese
3 cups Bisquick

Mix all ingredients, form into balls the size of walnuts. Bake in 350° oven for 15 to 20 minutes, until brown. Serve hot.

Bev Butterwick

AVOCADO FINGERS

1 avocado
1/4 tsp salt
1/8 tsp paprika
1 tsp lemon juice
Toast strips
Bacon

Mash pulp of avocado, season and spread on 1-inch by 3-in toast strips. Place narrow slices of raw or half-cooked bacon over avocado. Place on cookie sheet under broiler until bacon crisps. Makes 24.

Irene Fisher Coon
CLAM CRISPS MARGO

2 Tbsp chopped onion
1 Tbsp butter
1 1/2 Tbsp flour
1/4 tsp Worcestershire sauce
Dash garlic powder
1 7-oz can minced clams
12 thin slices fresh bread, crusts removed
Melted butter


Orpha Weber

OYSTERS ROCKEFELLER

If unshucked oysters are not available, buy oyster shells and use bulk oysters. Save the shells to use again.

Oysters
Package frozen chopped spinach, Cooked minced bacon cooked and drained
Butter
Onion juice
Bread crumbs

Cream butter with onion juice. Mix with spinach and bacon. Put 1 Tbsp in each shell, top with oyster, then with buttered crumbs. Bake at 450° for about 10 minutes until oysters are plump. If crumbs aren't browned, place under broiler for a minute. Serve on small plate, with fork, for each guest to eat as appetizer before coming to table for dinner.

Note: Drained minced clams instead of oysters work well.

The Committee
STUFFED MUSHROOMS

Buy medium-sized fresh mushrooms. Carefully remove the stems. Wash and dry the unpeeled caps. Fill the caps with either of the following stuffings. Place on a buttered baking sheet and bake at 350° about 10 minutes until browned. Serve with cocktail picks.

Bacon-Mushroom Stuffing

2 Tbsp butter
4 Tbsp chopped onion
Chopped mushroom stems
3 slices bacon, cooked and crumbled
4 Tbsp bread crumbs
1 Tbsp chopped parsley
1 tsp salt
¼ tsp pepper
1/8 tsp marjoram

Melt butter in skillet. Saute the onion and mushroom stems for 5 minutes. Add the crumbs, bacon, parsley, salt, pepper and marjoram. Proceed as above.

Seafood Stuffing

3/4 cup chopped shrimp or crabmeat
2 Tbsp grated onion
1/2 tsp salt
1 Tbsp bread crumbs
2 Tbsp chopped parsley
1 egg yolk
1/4 cup grated Gruyere cheese

Mix together the seafood, onion, salt, crumbs, and parsley. Blend in egg yolk. Stuff mushrooms and sprinkle with grated cheese. Proceed as above.

Betty Cahill
SAN FRANCISCO MUSHROOMS

1 cup crabmeat
1 Tbsp dry bread crumbs
1 Tbsp chopped onion
1 tsp salt
2 Tbsp chopped parsley
1 egg, slightly beaten
12 large mushroom caps
Buttered crumbs
Parmesan cheese

Mix crabmeat with crumbs, onion, salt, and parsley. Add egg and mix well. Fill mushroom caps with mixture and sprinkle with buttered crumbs and cheese. Place in moderate oven (350°) until lightly browned.

SAUSAGE MUSHROOMS

Fill mushroom caps with small pats of highly seasoned country sausage. Bake about 12 minutes at 350°, until sausage is cooked. Serve hot, with toothpicks.

TOASTED PARSLEY STRIPS

¼ cup butter
2 Tbsp grated American cheese
1 Tbsp cream
1 Tbsp minced parsley
1 tsp prepared mustard


Mrs. Frank Hyde
PARMESAN TOAST STRIPS

4 slices bread, toasted
$\frac{1}{4}$ cup butter, melted
$\frac{1}{2}$ tsp onion salt
1 cup corn chips, finely crushed
$\frac{1}{4}$ cup grated Parmesan cheese


Spud Hall

BACON ROLLS

$\frac{1}{2}$ lb bacon
24 thin slices of very fresh white bread
Butter
$\frac{1}{2}$ cup grated Parmesan cheese
$\frac{1}{4}$ cup minced parsley
Paprika
Cayenne

Cook bacon until crisp. Drain and crumble well. Remove crusts from bread and butter it. Down the middle of each slice put a line of bacon and sprinkle with cheese and parsley, then sprinkle with paprika and a dash of cayenne. Roll bread up tightly as possible and fasten with toothpick. Grill until brown.

Helen Healy
DANISH PRUNES

Cooked prunes
Cream cheese
Bacon

Remove stones from prunes; fill with cream cheese. Wrap with short strips of bacon; fasten with toothpick. Broil until bacon is crisp. Serve hot on cocktail picks. Note: Prunes may be marinated for several days in sherry or port.

Ella Reagan

HOT RIPE OLIVES

1 can of ripe olives
1 clove minced garlic

Drain can of ripe olives, reserving liquid. Add minced garlic to liquid and put in saucepan. Boil for one minute. Add olives. Drain, as soon as the olives are hot. Serve on toothpicks.

TIDBITS IN BLANKETS

Select from list below. Wrap selection in thin strips of bacon; secure with toothpicks. Broil or bake until bacon is crisp.

Cooked shrimp
Stuffed olives
Oysters
Pickled onions
Watermelon pickles
Sauteed chicken livers
Pineapple spears
Water chestnuts

Margaret Witte
TRICKS WITH CHIPS

Herbed Chips

Place large potato chips on baking sheet. Sprinkle with marjoram, thyme, or basil. Heat at 350° about 5 minutes. Very good to serve with soup or salad.

Spud Hall

Cheese Chips

Sprinkle potato chips with Parmesan cheese, or grated cheddar cheese. Arrange on baking sheet. Bake at 325° just long enough to melt cheese and heat chips. Serve immediately.

Optional: Add garlic powder to cheese.

Virginia Chips

Fry bacon crisp, dry, and chop into fine pieces. Mix with peanut butter or Cheese Whiz and spread on potato chips. Warm in oven briefly.
CORONADO CHIPS

Mash a small ripe avocado and combine with canned deviled ham spread. Spread on potato chips. Warm in oven, or serve cold.

ANCHOVY CHIPS

Combine a little anchovy paste, 1 Tbsp butter, 2 Tbsp chopped chives, a dash of lemon juice and a small package cream cheese. Spread on chips.

QUICK SPREADS FOR CHIPS

Sardines minced with onions, mayonnaise, and lemon

Olive butter mixed with chopped celery and chives

Cream cheese, cream, celery seed, Worcestershire sauce

Minced ham, Chutney, and grated cheese

Crabmeat, mashed hard-boiled egg yolk, capers and mayonnaise

Harriet Halverson
CHAFING DISH RECIPES
CANTON-TEASE BALLS

1 lb ground beef
1 egg
1 Tbsp cornstarch
½ cup chopped onion
Salt, pepper
Monosodium glutamate

Combine all ingredients. Form into 1-inch balls. Fry in small amount of oil. Drain.

Sauce

1 Tbsp oil
1 cup pineapple juice
3 Tbsp cornstarch
1 Tbsp soy sauce
3 Tbsp vinegar
6 Tbsp water
½ cup sugar
1 can drained pineapple chunks
2 large green peppers, cut in strips

In separate pan heat oil and pineapple juice. Add mixture of cornstarch, soy sauce, vinegar, water, and sugar. Cook over low flame until sauce thickens. Stir constantly. Add meat balls, pineapple chunks, and green peppers. Just HEAT. Do not cook, or color and crispness of peppers and pineapple will be lost.

Provide sticks for guests to use for dipping meat balls from the sauce.

NOTE: This also works well as main dish to be served with rice at oriental-style meal.

Gladys Holman
BROCCOLI DIP

2 10 oz packages frozen broccoli
cut into chunks
1 6 oz roll creamy garlic cheese
1 10½ oz can mushroom soup
1 6 oz can mushrooms, bits and
pieces
1 cup green onions with tops, sliced
1 cup chopped fresh parsley
3 Tbsp creamy horseradish sauce (or
1 Tbsp horseradish)
1 cup chopped celery
2 Tbsp flour
2 Tbsp butter

Cook broccoli as directed. Cool. In skillet,
saute onions and celery until clear in butter.
Add parsley and flour and stir. Add soup,
mushrooms, and cheese chunks and heat until cheese
melts. Gently fold broccoli into sauce. Serve
in chafing dish, with chunks of French bread,
or crackers.

Dorothy Shultz

CHICKEN LIVERS IN WINE

1 pound chicken livers
Flour
Salt, pepper, paprika to taste
1 stick butter
2 cloves garlic finely chopped
Fresh parsley very finely chopped
1 cup dry red wine

Drain livers, prick with fork. Roll in mixture
of flour and seasonings. Brown in hot butter,
sprinkle with garlic and parsley. Remove from
pan. Warm wine in same pan. Pour wine over
livers. Serve hot in chafing dish.

Jo Holmgren
CHAFING DISH CRAB

1 8 oz package cream cheese
1 8 oz can crabmeat
2 tsp grated onion
1 Tbsp milk
½ tsp horseradish
¼ tsp each salt, pepper
½ cup toasted almonds
1 tsp lemon juice

Mix all except almonds in deep round baking dish. Bake at 375° for 15 minutes. Put in chafing dish top with almonds, and serve with crackers on the side.

Mary Burnette
Ruby Mutch

EXECUTIVE HAM BALLS

1 lb ground ham 1 lb lean hamburger
½ small onion, minced 1 cup bread crumbs
fine 1 cup milk
1 egg

Mix all ingredients and make into balls 1-inch in diameter.

Glaze: Cook until dissolved 1½ cups brown sugar, ½ cup water, ½ cup vinegar. Add 1 heaping Tbsp prepared mustard. Pour glaze over meatballs in casserole, and bake 1 hour at 325° uncovered. Serve in chafing dish to keep hot.

Jeanelle Holmes

HAM CHEESE FONDUE

½ pound cheddar cheese
1 4 oz can deviled ham
2 tsp prepared mustard
1 tsp Worcestershire sauce

Melt cheese gradually in saucepan; stir in ham, mustard and sauce. Serve hot in fondue pot, with crackers on the side.

Betsy Houser
TEENY WIENERS AND SMOKIES

2 packages cocktail wiener
2 packages cocktail smokies
6 oz currant jelly
6 oz yellow mustard
6 oz horseradish mustard


Jackie Hogan

BOURBON HOT DOGS

3 lbs wiener, sliced diagonally into 1 inch slices
1 cup chili sauce
1 cup bourbon
1 cup brown sugar

Put wiener in casserole. Mix rest of ingredients, pour over wiener. Bake, covered, at 300° for two or three hours until slices are glazed and sauce is thick.

Betty Kittelson

HOT DOG SUPREMES

Cut 1 pound of hot dogs into 1 inch slices. In saucepan mix 1 small jar marmalade and 1 small jar mustard. Heat, then add hot-dog slices. Simmer until hot dogs are heated through. Serve in chafing dish with toothpicks.

Amy Dalthorp
**CHILI CON QUESO**

2 lbs mild cheese (Velveeta)
1 #303 can stewed tomatoes, drained
1/2 small onion chopped, with juice
Garlic
1 small can hot green chili peppers

Cut cheese and melt in double boiler. Mix in other ingredients and cook about 1/2 hour over hot water. Flavor improves if mixture sits overnight. (This can be frozen.) Serve hot in chafing dish, with an assortment of crackers or chips.

*Leni Johnson*

**CHILI CON QUESO ALBUQUERQUE**

1 cup milk
2 lbs mild cheese (Velveeta)
2 4-oz cans green chili peppers
1 tsp garlic salt
1 small can pimientos

Heat milk in top of double boiler, add cheese cut in squares. Add chili peppers, chopped, with garlic salt. Add pimientos chopped, and heat until cheese melts. Serve hot in chafing dish, using corn chips for dipping.

*Orpha Weber*

**MINI MEATBALLS**

2 lbs ground beef
1 cup crushed corn flakes
2 eggs
1 12-oz bottle barbecue sauce
1 5-oz glass grape jelly
Juice of 1 lemon

Mix ground beef, corn flakes and eggs. Form into balls the size of a large marble. Combine barbecue sauce, jelly and lemon juice in saucepan and bring to boil. Add raw meatballs. Turn heat to low and simmer 1/2 hour. Serve in chafing dish with small forks or picks.

*Vivian Peterson*
MANDARIN SPARERIBS

4 to 5 lbs spareribs, cut in finger-sized pieces
1 cup soy sauce
1 cup orange marmalade
3 cloves garlic, minced
1 tsp ginger
Black pepper

Combine soy sauce, marmalade, garlic, ginger, and pepper. Spread ribs in baking pan. Pour over sauce. Keep in refrigerator at least 12 hours.

Arrange ribs on a rack in a roasting pan. Bake at 350° for about 1½ hours, basting frequently with sauce, until ribs are glazed golden brown and meat is very tender. Serve in a chafing dish.

Lucille Johnson

IMPRESSIVE STEAK

1½ to 2 lbs sirloin cut 2 inches thick

Marinate in red wine and olive oil with clove of garlic at least 1 hour (1 cup wine to ¼ cup oil).

Broil meat medium rare. Cut into ½-inch squares. Be sure to save the drippings.

Add to drippings: ½ cup butter, 1 Tbsp dry mustard, ½ tsp garlic salt, 1 tsp Worcestershire sauce, dash Angostura bitters, 2 Tbsp red wine, 2 twists from the pepper mill.

Heat and pour over beef cubes and keep hot in chafing dish. These will be popular! If you don't feel extravagant minded, try a 2-inch round steak, and marinate longer.

Charlotte Van de Waa
SEAFOOD ELITE

1 cup cooked shrimp
1 cup fresh or cooked crab meat
1 cup fresh or canned lobster
3 Tbsp scraped onion
3 Tbsp minced green pepper
3 Tbsp slivered pimiento
1/3 cup heavy cream
1/2 cup bottled sandwich spread
1/4 cup mayonnaise
1 tsp salt
1/8 tsp pepper
1 1/2 tsp Worcestershire sauce
1 1/2 cups hot cooked rice
Grated Parmesan cheese

Early in day: Place seafood, onion, green pepper, and pimiento in bowl. Then in small bowl mix and cream all remaining ingredients except rice and cheese. Place over seafood and refrigerate.

At serving time: Place rice and seafood in chafing dish. Toss and beat. Sprinkle cheese on mixture. Taste, as you may need a little more seasoning.

Ida Caplan
HOT CHEESE 'N CRAB DIP

1 6½ or 7½-oz can crab meat
1 10-oz stick sharp cheddar cheese
1 8-oz pkg sliced sharp process cheddar cheese
½ stick or ¼ cup butter
½ cup sauterne

Shred crab meat, reserving a few pieces for garnish. Cut cheese in small pieces; combine in saucepan with butter and sauterne; stir over low heat till cheese melts. Stir in shredded crab meat; continue heating through. Pour into chafing dish. Garnish with reserved crab pieces. Serve with triscuits, wheat wafers, or crusty bread sticks.

Kay Lauer

CALIFORNIA CRAB

2 Tbsp butter
1½ Tbsp flour
3/4 tsp salt
Cayenne
½ cup cream
¼ cup milk
2 cups cooked crab meat
2 egg yolks
1 Tbsp sherry

Melt butter in chafing dish over boiling water. Add flour, salt, and cayenne. Add cream and milk. Bring to boiling. Add crab meat. Before serving add beaten egg yolk and sherry. Serve with crackers or melba toast which the guests can dip into the crab meat. Note: Grated Parmesan may be used instead of sherry.

Marge Heimerman
SWISS FONDUE

3 cups grated Swiss cheese
1 Tbsp flour
1 clove garlic
1 cup dry white wine
½ tsp salt
Dash cayenne
Dash nutmeg
2 Tbsp Kirsch

Dredge cheese with flour. Rub chafing dish with garlic. Heat wine until bubbles form. Add cheese, salt, cayenne, and nutmeg. Cook until cheese melts. Add Kirsch. Bring to boil. Serve at once with chunks of French bread. This serves about 12, if appetizer; 4, if main dish for Sunday night supper.

Gladys Holman

HOT CALIFORNIA CHEESE DIP

3 5-oz jars sharp cheese
1 can minced clams, drained
1/8 green pepper, finely chopped
4 green onions, finely chopped
1 tsp Worcestershire sauce
2 shakes Tabasco
Garlic salt to taste

Mix all ingredients together and melt in slow oven or in double boiler. Serve in chafing dish, with melba toast rounds. Serves 8 to 10 generously.

Bea Matteson
CHAFING DISH CLAM DIP

2 jars Borden's veri-sharp cheese
or Cheese Whiz (12-oz jars)
2 7½-oz cans minced clams, drained
8 green onions, cut up, tops and all
1 green pepper, cut up
1 or 2 cloves garlic
2 Tbsp Worcestershire sauce
Salt and pepper

Put into blender, one half at a time. Blend smooth. Bake in an uncovered baking dish for 45 minutes at 350°. Mixture will be thin and crusty. Mix until smooth again. Put into chafing dish over hot water, and serve with potato dippers. Delicious!

Margaret McCahren

HOT SMOKY DIP

1 roll Kraft's Smokelle cheese
1 can cream of mushroom soup

Melt together in chafing dish and serve hot with chips.

Ruth Coddington

SIMPLE SWISS DIP

3 cups white wine
2 cloves garlic
1 lb Swiss cheese

Heat wine to boiling in chafing dish with garlic. Add Swiss cheese cut up into small pieces. Allow to melt, stirring to keep smooth. Serve with dry chunks of French bread which can be dipped into the hot mixture.

Ruby Wilson
CHILI CON QUESCO

3/4 cup finely chopped onions
1/3 cup finely chopped green pepper
1 lb processed American cheese
1 chopped pimiento with liquid
1 Tbsp chili powder
1/4 tsp garlic powder

Saute onions and green pepper in a little butter. Melt cheese in double boiler, and add all the other ingredients. Serve hot or keep warm in chafing dish. Use as a dip with corn chips. Makes about 3 cups.

Helen Healy

PUPUS (APPETIZERS)

A Hawaiian recipe--to go with your next barbecue.

Pineapple chunks (#2 can)
Bacon (16 slices, or 1 lb)

Cut bacon slices into thirds. Wrap each chunk of pineapple with bacon, and secure with toothpick. Broil, turning often, until crispy on all sides. Serve hot from chafing dish.

Lottie Bancroft
BEGIN

with

BREAD

ROUNDS
CRAB DABS

1 cup crab meat
¼ cup mayonnaise
Grated cheese

Toast large rounds of bread on one side. Spread on untoasted side with mixture of crab meat and mayonnaise. Cover with heavy coating of grated cheese. Broil until the cheese is melted. Serve hot.

Winifred M. Quinn

SAN FRANCISCO CANAPES

1 cup crab meat
1 Tbsp grated onion
2 Tbsp chopped parsley
1 hard-cooked egg, finely chopped
Mayonnaise to moisten
Dash curry powder
Dash cayenne

Mix all ingredients to make a firm mixture. Spread on toast rounds.

Clara Brewer

HOT CRAB MEAT PUFFS

2 egg whites
1 cup mayonnaise
1 cup flaked crab meat
(1 7-oz can)
Salt, pepper

Whip egg whites until stiff. Fold in other ingredients. Pile on toast rounds. Sprinkle with paprika. Broil 3 minutes until puffy and lightly browned.

Mrs. L.L. Antritter
SIMPLE SAVORIES

1/2 lb cheddar cheese
8 slices raw bacon
2 small onions
1 tsp dry mustard
2 tsp mayonnaise

Put cheese, bacon and onions through food chopper. Add mustard and mayonnaise. Spread on bread rounds. Toast under broiler until golden brown. Serve hot.

Margaret Dresser

BACON QUICKIES

1/2 cup raw bacon, diced fine
1 cup grated cheese, any kind
Ketchup
Mayonnaise

Mix bacon and cheese and moisten with ketchup. Toast 20 small bread rounds on one side. Spread untoasted side with mayonnaise, then with bacon mixture. Broil until bacon is done. Serve hot.

Helen Sehrer

PUMPERNICKEL STICKS

6 slices pumpernickel bread
2 tsp garlic powder
1/2 cup margarine, melted
2 oz grated parmesan cheese

Cut bread into 2-inch slices. Add garlic to butter. Spread on bread, sprinkle with parmesan and bake at 375° for 10 minutes.

Marj Heimerman
SAUSAGE BITES

1 can quick swirl dinner rolls
2 Tbsp barbecue sauce
1 4 oz can vienna sausage


Millie Gunderson

CRAB-ETTS

1 7 oz can Alaskan king crab
1 8 oz package cream cheese, softened
1 tsp Worcestershire sauce
1 Tbsp grated onion
1 package split English muffins cut into quarters

Mix crab, cheese, Worcestershire and onion and spread on pieces of muffin. Place on cooky sheet and broil about 5 minutes. Makes 48. These can be made early in the day and chilled until time to broil.

Brooks Watkins

DILLY CRAB

1 can crab meat
Lemon juice (sprinkled over crab)
1 rounded tsp dill seed
Real mayonnaise to moisten

Mix ingredients together several hours before serving to soften dill seed. Spread generously on party rye rounds.

Dorothy Owen
CANNIBALS

1 lb ground lean round steak, raw
1 onion, chopped fine
1 raw egg
Salt, and freshly ground pepper

Mix all ingredients well, and serve with thin slices of rye bread.

Clara Brewer

ROUNDBOURET CUCUMBERS

1 unpeeled cucumber, sliced thin
Butter
Real mayonnaise (or cream cheese)
Bread rounds
Paprika

Butter bread rounds on one side. Spread other side with mayonnaise or cream cheese. Top with cucumber slice. Sprinkle with paprika. Just before serving time, saute in electric skillet, with buttered side down. Cook very slowly, to brown bottom of bread and warm cucumber through. Serve hot.

Betty Cahill

POPPYSEED CANAPES

So easy when unexpected guests arrive

Brush rounds of bread with melted butter. Sprinkle heavily with poppy seeds. Put under broiler until bubbly. Serve hot.

Alma Graff
CRAB DELIGHTS

1 package butterflake rolls, separated into thin slices
1 7 oz can crabmeat, flaked
3 Tbsp minced onion
4 oz swiss cheese, grated
½ cup mayonnaise
¼ tsp curry powder
1 tsp lemon juice
1 can water chestnuts

Blend crab, onion, cheese, mayonnaise and seasonings together in small bowl. Separate each butterflake roll into 5 or 6 pieces. Place them on buttered cookie sheet with a tsp of the mixture on each. Top with sliced water chestnuts. Bake at 350° for 15 minutes.

Dottie Petersen

CHEESE PUFFS

1 loaf Texas bread, or firm unsliced bread cut into 1 inch slices
½ pound Old English cheese
1 cup soft real butter
1 tsp prepared mustard
1 egg

Remove crusts from bread. Butter one side of each slice. Cut into squares. Mix cheese, butter, mustard, and beaten egg yolk to a smooth consistency. Fold in stiffly beaten egg white. Frost 5 sides of bread square with mixture. Arrange on cookie sheet, and chill. They may be frozen. When almost time to serve, bake at 350° for 15 minutes.

Margaret Dresser
CHEDDAR CANAPES

1 cup (1/2 lb) grated cheddar cheese
2 Tbsp butter
1/4 tsp cracked black pepper
1 1/2 tsp onion salt
1/4 tsp garlic powder
1 tsp Worcestershire sauce
Paprika

Blend all ingredients except paprika. Spread on halves of English muffins, crackers or toast rounds. Sprinkle generously with paprika. Bake 5 to 7 minutes in 350° oven until cheese is soft and bubbly.

Mrs. G. M. Bennewitz

CRABMEAT ROUNDS

1 cup grated cheddar cheese
1 cup crabmeat, drained
2 hard-boiled eggs, VERY finely chopped
Salt to taste
1/4 cup mayonnaise

Mix all ingredients and spread on garlic rounds. Bake on cookie sheet in 375° oven for 10 to 12 minutes.

Jo Holmgren

BLUE CHEESE BITES

1 package refrigerated biscuits
(10 biscuits)
1/4 cup butter or margarine
3 Tbsp crumbled blue cheese

Cut biscuits into quarters. Arrange in 2 8-inch round baking pans. Melt butter and blue cheese together, and pour over biscuit pieces, coating well. Bake at 400° for 12 to 15 minutes. Makes 40 appetizers.

The Committee
BROILED CHEESE PUFFS

½ lb grated American cheese
½ tsp baking powder
2 eggs

Cut rounds of bread. Toast lightly on one side. Spread untoasted side with butter. Mix cheese, baking powder, and beaten egg yolks. Fold in stiffly beaten egg white and pile on buttered side. Place under broiler until melted.

Jeanne McDowell

RED CAVIAR MOUSSE

1 8 oz package cream cheese
1 cup sour cream
4 oz red caviar
2 Tbsp chopped dill weed (or 1 tsp dried)
½ tsp salt
1 tsp lemon juice

Mix cheese and sour cream, add dill, salt and lemon juice. Fold in caviar carefully to avoid breaking eggs. Serve on dark rye bread rounds.

Orpha Weber

CLAM PUFFS

1½ cups minced clams, drained
¾ pound cream cheese
1 tsp Worcestershire sauce
1 Tbsp grated onion
1 egg white, stiffly beaten

If you use canned minced clams, chop even finer, if you can. Beat cream cheese until smooth, then blend in clams, Worcestershire and onion. Fold in egg white. Pile on crackers or toast rounds and place in 450° oven until lightly browned, about 3 minutes. Makes 36 puffs.

Committee
DIPS
and
SPREADS
SHRIMP SPECTACLE

½ cup chopped celery
1 4 oz can shrimp chopped
½ cup mayonnaise
1 3 oz package cream cheese
½ cup chopped green onions
1 ½ Tbsp lemon juice

Blend mayonnaise and cheese, beat until smooth, then add other ingredients. Serve with thin wheat crackers.

Bunny Howes

SHRIMP BUTTER

1 8 oz package cream cheese
1 4 oz can shrimp (tiny shrimp - do not use frozen)
½ cup mayonnaise
2 Tbsp grated onion
Tabasco to taste

Chop shrimp. Mix all ingredients and chill, covered, until serving time. Serve with crackers.

Bev Butterwick

SUPERSEAFOOD DIP

2 Tbsp minced onion
2 Tbsp butter
1 7 oz can minced clams or lobster, drained
2 Tbsp chopped ripe olives
1 cup diced American cheese
1 tsp Worcestershire sauce

Cook onion in butter until tender, but not brown. Add other ingredients. Heat all together in pan until cheese melts. Serve with crackers or chips. Makes 1 ¼ cups dip. Note: If dip seems too thick add a few tsp of clam liquid.

Sally Ahrendt
SEAFOOD DIP

2 6½ oz cans shrimp or crabmeat
2 Tbsp grated onion
1 cup mayonnaise or salad dressing
1 cup sour cream
1/2 cup finely chopped celery
Seasonings to taste

Blend all ingredients well. Chill. Serve with crackers or chips.

Elida B. Gregg

HOT CRAB SPREAD

1 8-oz package cream cheese
1 7½ oz can crabmeat
1 Tbsp milk
2 tsp Worcestershire sauce
2 Tbsp chopped green onion
2 Tbsp toasted slivered almonds

Thoroughly combine cream cheese, milk and Worcestershire sauce. Drain and flake crabmeat. Add to cream cheese mixture along with onion. Turn into greased 8-inch pie plate or small shallow baking dish. Top with almonds. Bake in 350° oven for 15 minutes. Serve warm, with crackers.

Shirlee Benson

BLUE CHEESE CRAB DIP

1/2 cup blue cheese
1 small clove garlic, finely chopped (optional)
1/3 cup cream cheese
1 tsp lemon juice
1/2 tsp Worcestershire sauce
1/2 6½ oz can crabmeat
2 Tbsp mayonnaise

Let cheeses soften, then mix. Add rest of ingredients in order given. Place in bowl on large tray, surrounded with potato chips that have been sprinkled with garlic salt, then heated in 350° oven for about 5 minutes.

Helen Fisher
**COMPANY CLAMS**

1 6½ oz can minced clams, drained  
1 8 oz package cream cheese  
2 hard cooked eggs chopped fine reserve some of yolks for garnish  
1½ Tbsp French dressing  
1½ Tbsp lemon juice  
½ tsp onion salt, or 1 Tbsp finely minced onion  
2 tsp Worcestershire sauce  
1 clove garlic  
1/8 tsp red pepper  
1/8 tsp black pepper  
½ cup sour cream  
Salt, to taste  
½ 3 oz can chopped ripe olives, or 1 pimiento, chopped (optional)

Mix all ingredients except garlic. Place garlic clove on toothpick and insert in center of mix. Chill well. Before serving, remove garlic, garnish with crumbled egg yolks, parsley and paprika. Serve with crackers or chips.  

*Florence H. Junge*

**INSTANT CLAM DIP**

1 8 oz carton sour cream  
1 6½ oz can minced clams, very well drained  
1 package dry leek soup mix

Mix sour cream and drained clams, then add PART of leek soup mix to taste. Usually ¼ cup is enough. Serve with crackers or chips.  

*Bert Borcherding*
HOLIDAY CHEESE BALL

1 8-oz pkg cream cheese
1 5-oz glass cheddar cheese
1 5-oz glass roca cheese
1 5-oz glass Roquefort cheese
Onion salt
Worcestershire sauce
Chopped pecans

Let stand at room temperature. Beat well. Form into a ball, and cover with pecans.

Gunvor Rabe

BLUE CHEESE DIP WITH SAUTERNE

Gourmet's choice!

½ lb blue cheese (or Roquefort or Gorgonzola)
3-oz pkg cream cheese
¼ cup sauterne
1 tsp Worcestershire sauce
Sliver garlic
3 or 4 sprigs parsley

Blend in blender until smooth, using rubber spatula as necessary. Makes a little more than 1½ cups.

Alice Jennewine
ROQUEFORT SPREAD

\[
\begin{align*}
1/3 \text{ cup Roquefort or blue cheese} \\
\frac{1}{4} \text{ cup white cream cheese} \\
2 \text{ Tbsp mayonnaise} \\
\frac{1}{4} \text{ to 1 tsp Worcestershire sauce} \\
\text{Dash of lemon juice}
\end{align*}
\]

Mix thoroughly and serve with small pieces of cauliflower.

Mrs. L. L. Antritter

GOUDA CHEESE DIP

\[
\begin{align*}
1 \text{ 8 oz gouda cheese at room temperature} \\
\frac{1}{2} \text{ cup sour cream} \\
1\frac{1}{2} \text{ tsp dry Italian salad dressing mix}
\end{align*}
\]

Cut circle from top of gouda. Hollow it out, leaving \( \frac{1}{4} \) inch thickness of cheese on all sides. Blend the gouda you have removed, with other ingredients. Spoon into shell. Chill. Makes 1\( \frac{1}{4} \) cups.

Mary Kay Moen

CELEBRATION CHEESE BALLS

\[
\begin{align*}
2 \text{ 8 oz packages cream cheese} \\
1 \text{ 8 oz package extra sharp cheddar cheese} \\
1 \text{ 8 oz package mellow cheddar cheese} \\
1 \text{ Tbsp chopped onion} \\
1 \text{ Tbsp chopped green pepper} \\
1 \text{ Tbsp chopped pimiento}
\end{align*}
\]

Have cheeses at room temperature. Grate cheddars, then blend with cream cheese. Beat with mixer. Add onion, green pepper, pimiento. Blend well, shape into 1, 2, or 3 balls, then roll in chopped pecans.

Freda Lemke
TANGY CHEESE BALLS

8-oz pkg cheddar cheese
6 jars blue cheese spread
2 tsp Worcestershire sauce
2 tsp grated onion

Grate cheddar cheese; blend with blue cheese spread, using electric beater. Add Worcestershire and onion. Let age in refrigerator for at least 8 hours. Make into two balls; roll in finely chopped parsley and nuts. Serve ball on plate surrounded by crackers. These freeze well—keep them on hand.

Ruth Coddington

POTTED CHEESE

3 8-oz pkgs sharp processed cheese
1 lb bacon, fried crisp, drained, crumbled
1 bunch green onions (diced small)

Mix all ingredients. Put in oven-proof bowl. Bake at 400° for 20 minutes. Serve hot or cold with crackers.

Mrs. J.A. Schaefers

CHRISTMAS RED CHEESE BALL

½ lb natural cheddar, grated fine
1 3-oz pkg soft cream cheese
3 Tbsp sherry
¼ cup pitted ripe olives, coarsely chopped
½ tsp Worcestershire sauce
Dash onion, garlic, and celery salt
½ cup dried beef, snipped


Eula Voigt
CASHEW CHEESE ROLL

1 lb yellow cheese
2 3-oz pkgs cream cheese
1 cup cashews, chopped fine
2 cloves garlic, minced

Grate cheese and mix all ingredients well. Form into roll 1½ inches in diameter. Roll in lots of paprika. Chill well; serve with crackers. Keeps well in refrigerator and may be frozen.

Jan Rork

"HOT" CHEESE DIP

Melt 1 lb Velveeta cheese with 8-oz can Mountain Pass tomatoes with Jalapeno peppers. Serve hot or cold with crackers or potato chips.

Delores Weatherwax

HOT CHEESE DUNK

½ lb Swiss cheese, grated
¼ lb Parmesan cheese, grated
2 chicken bouillon cubes
2 cups heavy cream
2 Tbsp grated onion
¼ cup butter
6 Tbsp flour
1 tsp A-1 sauce
Cooked shrimp on bite-sized pieces of bread

Scald cream; add bouillon cubes and stir until dissolved. Saute onion in butter 5 minutes. Add flour and mix. Add cream mixture and cook 5 minutes, stirring constantly. Stir in cheese and A-1. Simmer 10 minutes. Serve hot with the shrimp on bread pieces.

Charlotte Van de Waa
CREAM CHEESE APPETIZER ROLL

3-oz pkg chilled cream cheese
3 oz American cheese
2 Tbsp English walnuts
1/6 of medium clove garlic
½ tsp chili powder
Dash of salt

Grind cheese, nuts, peeled garlic, using medium blade. Stir in salt and knead until smooth. Shape into a roll 8 inches long. Sift chili powder on waxed paper and roll cheese roll in it and store in refrigerator to ripen. To serve, slice thinly and place on crackers or toast.

Lenore Haber

PIMENTO CHEESE SPREAD

1 lb longhorn cheese
1 12-oz can evaporated milk
2 small jars pimientos, chopped
Dash of garlic salt

Grate cheese. Place in top of double boiler and add milk. Cook over low heat, stirring constantly until cheese is melted. Add pimiento and garlic salt. Cool and store in quart jar in refrigerator. Will keep three weeks.

Rita Anton
ALMOND-BACON CHEESE DIP

1/3 cup blanched almonds, toasted
3 strips lean bacon
¼ lb aged American cheese, grated
4 tsp finely cut green onion
½ cup mayonnaise
¼ tsp salt

Toast almonds and chop fine. Broil bacon and crumble. Combine all ingredients and mix together lightly. Makes about 1 1/3 cups.

Lenore Haber

ONION DILLY DIP

1 8-oz pkg cream cheese
Sour cream
1 tsp dill weed
1 tsp Beau Monde seasoning
1 Tbsp green onion flakes or fresh chopped scallions
1 Tbsp parsley flakes or fresh parsley

Blend, using enough sour cream to make a dip of the right consistency. Chill. Serve with crackers, or remove tops from cherry tomatoes, hollow out a little pulp, fill with this mixture, and put tops back on.

Dorothy Shepherd

MUSHROOM-CHEESE DIP

1 large pkg cream cheese
½ can cream of mushroom soup
Salt

Mix well and serve to non-onion lovers.

Helen Sehrer
**LULU PASTE**

2 lbs American Longhorn cheese  
1 Tbsp minced parsley  
1 onion, ground fine  
1 wine glass sherry  
½ cup chili sauce

¾ cup Worcestershire sauce  
Butter size of egg melted  
¼ tsp red pepper  
1 tsp salt  
Dash of Tabasco sauce

Grind cheese, onion, and parsley, and add butter. Mix all ingredients together until smooth. May be made into ball and rolled in ground nuts if desired.

*Frances Stencil*

**FILLED EDAM CHEESE**

2 tsp Worcestershire sauce  
1 Tbsp Beau Monde seasoning  
1 Tbsp prepared mustard

Hollow Edam or Gouda cheese. Crumble removed part; combine with the other ingredients. Refill cheese shell. Serve surrounded by crackers.

*Jackie Hogan*

**NORWAY SPREAD**

1 can boneless sardines  
1 tsp lemon juice  
1/3 cup sour cream  
1/3 cup mayonnaise  
¼ cup finely chopped celery  
2 Tbsp prepared mustard

Drain sardines, mash them well. Mix or blend with remaining ingredients. Makes about a cup. Serve with crackers or potato chips.

*Committee*
GOURMET CHEESE LOG

4 oz cream cheese, softened
4 oz sharp cheddar, grated
¾ cup finely chopped onion
1 small garlic clove, minced
1 Tbsp cream

Mix all ingredients well, then add:

1/3 cup finely chopped walnuts

Cover the mixture, and chill for 1 hour. On a sheet of waxed paper, form into a log 1 inch in diameter. In a small dish combine:

2 Tbsp each of finely chopped walnuts and parsley
1 tsp each chili powder and dill weed
1½ tsp each of paprika and curry powder

Spread this mixture on waxed paper. Roll cheese in it, coating all sides. Chill 3 hours. Serve with crackers. Serves 8. This log may be frozen for 2 to 3 weeks. Men like this blend of herbs, especially the curry and dill.

June Aistrup

BETH'S TOMATO DIP

1 can (1 lb.) whole tomatoes, chopped
1 medium onion, chopped
¼ cup olive oil
Dash freshly ground pepper
1 clove garlic, crushed
¼ tsp salt
1 tsp lemon juice

This makes a very moist dip. Serve cold with French bread which has been sliced, buttered, foil wrapped and heated in a 350° oven for about 20 minutes. Let guests dip bread in center bowl of dip.

Marge Heimerman
2 8 oz packages cream cheese  
6 Tbsp melted butter  
1 Tbsp finely grated onion  
3/4 Tbsp anchovy paste  
1/3 Tbsp prepared mustard  
1 1/2 Tbsp capers  
1/2 tsp horseradish (optional)  
Dash garlic salt (optional)  
3 Tbsp dry sherry

Mix well. This may be stored in refrigerator for several days, or kept frozen for longer. When ready to serve, let stand at room temperature until it will spread easily. If too stiff, add more wine. Serve with rounds of bread or as a dip for crackers. Makes 1 pint.

Mrs. K. J. Benz
Lillian Nelson

GALA PECAN DIP

1 8 oz package cream cheese  
2 Tbsp milk  
2 1/2 oz dried beef  
1/4 cup green pepper, chopped (optional)  
1 Tbsp grated onion  
1/4 tsp garlic salt  
1/4 tsp black pepper  
1/2 cup sour cream  
1/2 cup chopped pecans  
Salt  
2 Tbsp butter

Toast pecans in butter and salt in 300° oven for 20 minutes. Set aside. Mix all ingredients together, folding sour cream in last. Put in shallow pan and bake at 350° for 20 minutes. Sprinkle pecans over top to serve. Especially good with Triscuits.

Jackie Hogan
FROSTED PATE

1 lb liverwurst
1 clove garlic, crushed
1/2 tsp crushed basil leaves
3 Tbsp minced onion
Cream cheese topping
Parsley
Mash liverwurst with fork. Mix in garlic, basil and onion, thoroughly. Shape into a rounded loaf and place on serving plate. Chill.

Topping: Soften 1 8-oz package cream cheese with 1 tsp mayonnaise, 1 clove garlic, crushed, and 1/8 tsp Tabasco.

Spread topping over chilled loaf. Chill until ready to serve. Garnish with parsley.

Ariel Davis

BRAUNSCHWEIGER ROLL

1 lb braunschweiger
1/2 cup finely chopped celery
1/2 cup finely chopped nuts
3 dashes Worcester sauce
Cream cheese
Parsley
Mix braunschweiger, celery, nuts and sauce, and form into a roll about 2 inches in diameter. Frost with softened cream cheese. Press chopped parsley on to Wrap in plastic wrap and chill. Slice and serve with bread rounds or fancy crackers.

Lola Cline

CUCUMBER CHIP DIP

1 8-oz package cream cheese
1/2 cucumber, peeled and diced
2 small cloves garlic
1 cup sour cream
3 fresh green onions (or chives)
1/2 medium onion, chopped
Mix but do NOT use a mixer. Serve with potato chips or crackers. Makes 2 1/2 cups.

Shirley Hillstrom
CRAB MEAT DIP

1 6½-oz can crab meat, flaked
½ cup sour cream
½ tsp lemon juice
¼ cup chili sauce
¼ tsp salt
2 Tbsp minced green pepper
1 Tbsp grated lemon rind

Remove membrane or cartilage from crab meat and chill. Blend sour cream with lemon juice, chili sauce, salt, and green pepper. Mix in crab meat and place in serving bowl. Sprinkle with grated lemon rind and serve with crackers or toast squares. Makes about 2 cups, or approximately 48 appetizers.

Mrs. Ralph J. Rogers, Sr.

TUNA CHIP DIP

½ lb Old English cheese
1 can evaporated milk
1 tsp onion juice
½ tsp Worcestershire sauce
1 can chunk-style tuna

Melt cheese with milk over hot water. Add onion juice and Worcestershire sauce. When cool, add tuna. Chill.

Lottie Bancroft

LOBSTER PARTY DIP

1 cup mayonnaise
½ cup dairy sour cream
1 5-oz can lobster
1 Tbsp sherry
1 tsp lemon juice
Salt and pepper

Blend and chill. Serve with crackers.

Eula Voigt
LOBSTER CANAPE SPREAD

Make this a day ahead--may be used as spread or salad.

2 Tbsp gelatin
¼ cup cold water
1 cup tomato soup
1 3-oz pkg cream cheese
Lemon juice
Worcestershire sauce
1 cup real mayonnaise
½ cup chopped celery
½ cup chopped onion
½ cup chopped green pepper
½ cup chopped cucumber
Capers
1 lb crab meat
1 lb lobster

Mix gelatin with cold water, add to hot soup, and stir until dissolved. Add cream cheese and blend. Add rest of ingredients and place mixture in a greased mold.

Loretta Bradfelt

SCANDINAVIAN BOWL

½ lb cream cheese
Lemon juice
2 tins mashed boneless and skinless sardines
¼ cup chopped parsley
1 tsp paprika
¼ cup chopped chives

Blend cheese and lemon juice until it spreads easily. Add rest of ingredients. Blend, and arrange in a mound on a large plate for serving. Decorate with strips of pimiento.

Mrs. Andrew Kuehn
WHITE FISH DIP

2 lbs smoked white fish, skinned, boned, and flaked
½ cup salad dressing
½ cup Durkee's dressing
2 tsp finely chopped onion
Dash garlic powder
1/8 cup sherry wine

Mix well and chill before serving.

Mrs. Boyd L. Bohlke

ALL-AMERICAN CLAM DIP

1 large pkg cream cheese
2 Tbsp clam juice
1 can minced clams, drained
½ tsp onion salt
Dash of pepper

Mix well. Serve with chips.

Lottie Bancroft

CAPE COD CLAM DIP

1 8-oz pkg cream cheese
1 garlic clove
2 Tbsp lemon juice
1½ Tbsp Worcestershire sauce
½ tsp salt
1 can minced clams, drained
1 tsp minced onion
¼ cup cream

Blend well. Serve with crackers or potato chips.

June Aistrup
SMOKED OYSTER DIP

1 8-oz pkg cream cheese  2 Tbsp sherry
2 Tbsp mayonnaise  2 4-oz jars smoked
2 tsp onion juice  oysters, chopped
1 tsp paprika  Finely minced chives

Bring cheese to room temperature; mix with mayonnaise, onion juice, paprika, and sherry. Whip until fluffy. Fold in chopped oysters and chives. Serve with crisp crackers.

Mrs. Claude Faber

SHRIMP DIP

1 8-oz pkg cream cheese
5-oz can shrimp (large--deveined)
3 Tbsp chili sauce
1/3 cup mayonnaise
Few dashes Worcestershire sauce
2 tsp lemon juice
2 tsp onion juice

Soften ingredients. Blend and add cut-up shrimp. Serve with chips.

Mrs. Lester Bach

CURRIED SHRIMP DIP

1 can frozen shrimp soup
1 8-oz pkg cream cheese
1 4-oz can chopped ripe olives
2 tsp lemon juice
1 clove garlic, minced
¼ tsp curry powder
Salt, pepper to taste

Remove soup from can and nearly thaw in bowl. Add remaining ingredients and beat. Let stand for 2 hours before serving.

Helen Healy
**SHRIMP PASTE**

1 tsp capers  
2 Tbsp chili sauce  
2 Tbsp mayonnaise  
1 Tbsp lemon juice  
¼ tsp curry powder (or more)  
1 5-oz can small size shrimp, drained  
1 Tbsp grated onion  
1 Tbsp horseradish  
2 or 3 dashes of Tabasco  
Lawry's seasoned salt

Place all ingredients in blender and turn on for 15 seconds. Stir mixture down, and blend again. Chill, covered, for 1 hour. Serve with crackers. Left-over will freeze well. Thaw and beat again just before serving.

*Jeanie Morrison*

**CHICKEN LIVER CHEESE DIP**

6 chicken livers  
2 Tbsp butter  
1 clove garlic, halved  
2 Tbsp sherry  
2 3-oz pkgs cream cheese  
¼ tsp dried tarragon  
3 or 4 Tbsp sour cream  
Salt to taste


*Ruth Coddington*
CHICKEN LIVER PASTE

1 cup mashed cooked chicken livers
2 Tbsp diced crisp bacon
Salt and pepper
2 Tbsp anchovy paste
4 drops Tabasco
1 Tbsp lemon juice

Combine and mix well. Mold into round loaf and serve with crackers.

Ella Reagan

MOLDED LIVER PATE

Aspic topping for pate:

Soften ½ tsp gelatin in 1 cup consomme. Let stand 5 minutes, then heat until gelatin is dissolved. Place in bottom of 1-quart mold and chill until set.

Pate:

1½ lbs chicken livers
2 tsp salt
¼ tsp ground cloves
½ tsp nutmeg
2 tsp dry mustard
1/8 tsp cayenne
1½ cups chicken fat or butter
3 Tbsp finely chopped onions

Bring chicken livers to boil with water barely to cover. Simmer 20 minutes, covered. Drain livers and while still hot put through finest blade of food chopper. Add all seasonings and softened fat or butter. Blend well. Pack mixture carefully into mold in which gelatin mixture has set. Chill. To unmold, place in hot water for a second and turn onto platter.

Gunvor Rabe
LIVER PASTE PINEAPPLE

2 lbs chicken livers, cooked in
salt, pepper, and water
2 medium onions
3 hard-cooked eggs
2 hard-cooked yolks
½ lb soft butter
Juice of ½ lemon
3/4 tsp Worcestershire sauce
Salt, pepper
¼ cup real mayonnaise

Grind first four ingredients with fine blade. Mix with butter. Add lemon juice, Worcestershire, salt, pepper, mayonnaise. Invert cheese glass on serving plate. Mold mixture into pineapple shape, around glass. Chill.

Frosting

1 cup mayonnaise
2 tsp gelatin, dissolved in
2 Tbsp cold water over boiling water
Stuffed olives

Mix mayonnaise and gelatin. Chill about 1 minute. Spread over mold while still soft. Score mold into squares. Place thin slices of stuffed olives in centers of squares. Top with fresh pineapple top.

Alice J. Taylor
CONSOMME MOLD

1 can consomme
1/3 cup water and 1 envelope gelatin
1 tsp grated onion
1 3-oz pkg cream cheese
2 small tins liver pate or ½ cup liverwurst
Parsley
Stuffed olives

Dissolve gelatin in water and add to heated consomme. Mix and add onion. Pour into well oiled 3-cup sized mold. Chill until jelly consistency. Drop bits of liver pate and cheese into the jelly and press down with fingers. When ready to serve, unmold and decorate with parsley and stuffed olives.

Lillian Nelson

DRIED BEEF DIP

1 8-oz pkg cream cheese
1 pkg dried beef, finely chopped
1 tsp horseradish
1 tsp prepared mustard
1 cup sour cream

Soften cheese and beat until smooth. Add dried beef, horseradish, and mustard and blend well. Fold in sour cream.

Lottie Bancroft

BEEF DIP

2 cups (2 pkgs) dried beef, finely chopped
2 tsp vinegar
8 oz cream cheese
½ tsp garlic powder
½ cup mayonnaise

Mix all ingredients with electric mixer. Serve with chips or crackers.

Freda Lemke
APPETIZER HAM BALL

2 4½-oz cans deviled ham
3 Tbsp chopped stuffed green olives
1 Tbsp prepared mustard
Tabasco sauce to taste
1 3-oz pkg cream cheese, softened
2 tsp milk

Blend deviled ham, olives, mustard, and Tabasco sauce. Form in ball on serving dish. Chill.
Combine cheese and milk and frost with mixture. Keep chilled and remove from refrigerator 15 minutes before serving. Trim with parsley.

Mrs. John R. Davis

SOUR CREAM HAM DIP

Try this with leftover ham!

1 cup dairy sour cream
½ cup ground cooked ham, packed well
1½ tsp dry sherry
1¼ tsp prepared mustard
3/4 tsp instant minced onion

Mix all ingredients. Chill until ready to serve. Makes about 1½ cups.

Mrs. George Lawrence
CREAMY BACON DIP

Cook until crisp, then break into blender:
½ lb bacon

Add:
¼ cup cream
½ lb cream cheese
Thin slice from small onion
3 sections Brie or Camembert
1 Tbsp lemon juice
Dash cayenne pepper

Blend until smooth. This has a satiny texture and wonderful flavor. Makes almost a pint.

Eleanor Eccarius

AVOCADO COTTAGE DIP

1½ cups cottage cheese
6 Tbsp sour cream
½ medium avocado, chopped
2 hard-cooked eggs, minced
1 Tbsp chopped sweet pickle
¼ cup chopped bread and butter pickles
½ tsp salt
¼ tsp garlic salt
¼ tsp pepper

Blend cottage cheese, sour cream, and avocado. Combine with eggs, pickles, and seasonings. Chill. Excellent for potato chips or crackers. Makes about 1½ cups or about 25 or 30 appetizers.

Mrs. Ralph J. Rogers
CALIFORNIA AVOCADO AND CRAB MEAT DIP

2 3-oz pkgs cream cheese
1 large avocado
1 can crab meat
Lemon juice, Worcestershire, and garlic salt to taste

Whip all ingredients and serve with chips.

Lucille Johnson

GUACAMOLE

1 large avocado
2 tsp lemon juice
1 tsp chili powder
1 clove garlic, crushed
2 Tbsp mayonnaise
Salt

Peel avocado, and remove seed. Mash well. Add lemon juice and mix well. Add remaining ingredients (you may have to add more mayonnaise). Season. Serve with large corn chips. Makes 1½ cups.

Helen Dow

RIPE OLIVE DIP

A nice change from garlic and onion.

1 3-oz pkg cream cheese
1 rounded Tbsp mayonnaise
1 dash monosodium glutamate
1 can chopped ripe olives

Blend well and chill.

Dori Dinsmore
CAVIAR DUNK BOWL

1 8-oz jar of red caviar
1 finely chopped large onion
½ cup soft bread crumbs soaked in
¼ cup milk
1 cup sour cream

Mix first 4 ingredients thoroughly, using blender if possible. Then add sour cream and mix again. This is a highly seasoned dunk. Serve with chips or crackers.

Helen Healy

MOLDED CAVIAR

2 Tbsp gelatin dissolved in
½ cup cold water
2/3 cup whipped cream
2 egg whites, beaten stiff
2 cans of imported or domestic caviar
Juice of 1 lemon
Grated onion to taste
Dash of salt

Add all ingredients together and pour in small mold to set. Serve with crackers.

Millicent Larson

SNACK RYE WITH CAVIAR SPREAD

¼ lb butter
2 Tbsp instant onion flakes
Snack rye rounds
Caviar
Lemon juice
Parsley

Blend butter with onion flakes and spread on rye rounds. Toast in 350° oven until lightly browned and slightly dry. Add a dash of lemon juice to caviar, and arrange in bowl with garnish of parsley. Place bowl in center of plate with rye rounds arranged around it.

Mrs. Paul Weber
1-2-3 DIP

1 cup sour cream
2 tsp cheese-garlic flavored salad dressing mix (Good Seasons)
⅛ tsp salt
Few drops Tabasco

Combine ingredients. Chill.

Mrs. Claude Faber

SALMON PARTY BALL

1 - 1 pound can red salmon, drained well
1 8 oz package cream cheese
1 Tbsp lemon juice
2 tsp grated onion
1 tsp horseradish
2 Tbsp liquid smoke
Chopped parsley
Chopped pecans

Combine ingredients. Mix well. Chill. Form into 1 large or 2 small balls. Roll in chopped parsley and pecans.

Lottie Bancroft

BARBARA'S SHOW BIZ BALL

2 8 oz packages cream cheese
2 3 oz packages smoked chipped beef
1½ tsp Worcestershire sauce
4 whole green onions chopped
1½ tsp garlic salt

Cut dried beef into small pieces. Put 1/2 cup aside. Mix rest of beef, and other ingredients together. Shape into 1 large or 2 small balls. Wrap in reserved chipped beef. Wrap and chill. Serve with crackers. This keeps well in the refrigerator.

Oralee Bean
CURRY DIP

3/4 cup mayonnaise
1 tsp Beau Monde seasoning
1 tsp fine herbs
3/4 tsp curry

Mix well and serve with raw vegetables such as cauliflower, celery, cucumber, carrot sticks, and green pepper rings.

Helen Sehrer

NEW YORKER'S DUNK FOR CRISP VEGETABLES

1 container sour cream
1/2 cup real mayonnaise
2 tsp horseradish
2 Tbsp parsley, chopped
1/2 tsp Worcestershire sauce
1/2 tsp lemon juice
1/4 tsp monosodium glutamate
1/4 tsp salt
1/2 tsp grated onion

Blend well and chill. Serve with raw celery strips, carrots, cauliflower, wedges of cucumber, or radishes.

Betty Cahill
BASIL DIP

½ cup mayonnaise 1 clove garlic
¼ cup lemon juice ½ tsp salt
2 tsp dried basil ½ cup sour cream

Blend basil, garlic, put through the press, and salt in the lemon juice. Add mayonnaise and sour cream and stir. Chill.

Serve in bowl, with an accompaniment of raw vegetables; including green pepper, and sliced raw mushrooms for a "different" appeal.

Orpha Weber

SKINNY DIP

1 cup plain yogurt
½ cup low calorie mayonnaise
2 Tbsp grated onion
2 Tbsp snipped fresh dill
½ tsp salt

Mix all ingredients in bowl. Chill, covered, several hours or overnight. Serve with raw vegetables. Makes 1½ cups, with only 11 calories per teaspoon.

Committee

SLIM DIP

1 cup plain yogurt
1 cup skim-milk cottage cheese
3 Tbsp dry onion-soup mix
¾ tsp chili powder
Chopped parsley

Mix yogurt and cottage cheese in bowl until well blended. Add soup mix and chili powder. Chill, covered, for three hours. Sprinkle parsley on top. Serve with crisp raw vegetables. Makes 2 cups, with 13 calories per tablespoon.

Committee
RAW VEGETABLE DIP

1 cup mayonnaise 1 tsp curry powder
1 Tbsp grated onion 1 tsp tarragon wine vinegar
1 tsp horseradish

Mix all ingredients together, but not in blender. Serve with raw vegetable chunks, especially cauliflower, zucchini, and carrots.

Committee

PUNGENT SAUCE

1 cup mayonnaise 1 tsp parsley
1 tsp prepared mustard 1 tsp chives
1 tsp minced gherkins ½ minced clove garlic
1 tsp capers ½ tsp anchovy paste

Mix above ingredients thoroughly. Store in refrigerator. Serve in chilled bowl, surrounded by cold cooked shrimp, each jabbed with a toothpick, or raw vegetables.

Irene Fisher Coon

HOT COCKTAIL SAUCE
(for shrimp, seafood, raw vegetables)

½ cup tomato ketchup
3 Tbsp mild vinegar or lemon juice
10 drops Tabasco
Salt, pepper

Mix ingredients and let stand 2 hours to blend.

Mrs. Fred Gefke
CANAPÉS
WINDSOR CORNUCOPIAS

Baked or boiled ham, sliced very thin
Whipped cream
Horseradish
Parsley or chopped chives

Trim meat slices into oblongs 2½ by 3 inches. Roll lengthwise into small cornucopias and fasten firmly with toothpicks. Whip cream until stiff. Fold in horseradish and fill cornucopias with mixture. Garnish with parsley or chives.

Mrs. Walter Leyse

MELON AND PROSCIUTTO, NEW YORK STYLE

Cantaloupe balls
Thinly sliced prosciutto or ham
Sprigs of mint

Cut long strips of meat and weave on wooden picks with a melon ball between each fold. Top with sprig of mint. Serve very cold.

Carol Levinger

STUFFED ROLLS, WESTERN STYLE

4 hard rolls
1 green pepper
1 tomato
¼ cup chopped onion
3 oz cream cheese
1 4½-oz can deviled ham
Small bag potato chips

Cut ends from rolls and hollow out. Mince pepper. Peel and chop the tomato. Mince onion. Mix and drain. Add cheese, ham, and chips, crushed. Stuff rolls and wrap in foil. Chill overnight. At serving time, slice with thin sharp knife.

Ruth Hagen
HAM BALLS

6 chopped hard-cooked eggs
1 Tbsp minced chives or onion
½ cup ground cooked ham
Ground pepper
¼ cup mayonnaise
2/3 cup walnuts

Mix eggs, chives, ham, pepper, and mayonnaise. Shape into small balls. Roll in walnuts. Serve cold.

Margaret Witte

HAM-CHEESE CUBES

2 Tbsp prepared horseradish
2 Tbsp mayonnaise
1 tsp Worcestershire sauce
½ tsp seasoned salt
1/8 tsp pepper
1 8-oz pkg cream cheese
6 thin slices boiled ham

Beat all ingredients except ham together until creamy. Place one ham slice on waxed paper. Spread some of creamed mixture over it. Repeat this process, ending with ham slice. Wrap stack in waxed paper. Place in freezer for 2 hours. An hour before serving, cut lengthwise and crosswise into ⅛-inch cubes. Pierce with colored toothpicks and arrange on plate. Garnish with Parsley and serve cold. This will make about 80 cubes.

Charlotte Van de Waa
WEDGIES

4 slices large bologna or minced ham
Softened cream cheese
Chopped onions or chives
Prepared mustard
Stuffed olives

Mix cream cheese with onions and mustard, until well blended. Place meat slices together, with a layer of cheese mixture on each, to form a "layer cake" arrangement. Spread cheese over top and sides. Decorate with sliced stuffed olives. Chill. Cut into wedges.

Mrs. Lester Bach

HAM 'N' EGG BALLS

3 hard-boiled eggs
½ tsp chives
Salt, paprika
¼ lb lean cooked ham
Mayonnaise
Potato chips or corn flakes

Mash egg yolks with chives and seasonings. Put whites through grinder with ham. Combine two mixtures, with mayonnaise. Form into one-inch balls. Roll in crushed chips or flakes. Serve on toothpicks.

Marie McCully

SALAMI ROLL-UPS

Slices of hard salami
Prepared mustard
Small dill pickles

Spread mustard on salami slices and wrap around dill pickles. Secure with toothpick.

Jan Rork
ROYAL RELISH

1 package cream cheese
India relish
Sliced dried beef

Mix cream cheese and enough India relish to make it easily spreadable. Spread on slices of dried beef. Roll. Fasten with party picks and chill before serving.

Helen Dow

CHICKEN CURRY MARBLES

White meat of chicken
Curry powder
Salt, pepper
Chopped walnuts

Pound white meat of chicken to paste. Add curry powder, and seasonings to taste. Form into small balls and roll in finely chopped walnuts. Serve with wooden picks.

Inola Hill

CHIPPED BEEF ROLL

Spread a thick layer of softened cream cheese on large slices of chipped smoked beef. Place a dill pickle in center. Roll up, and, if necessary, fasten with toothpicks. Refrigerate over night. When ready to serve, slice in 1/2 inch slices.

Elida B. Gregg
CORAL AND JADE

These appetizers are miniature salads

Cooked shrimp
Thousand Island or Russian Dressing
Lettuce or romaine

Spoon a little dressing on each shrimp. Wrap shrimp in lettuce and spear with toothpick. Serve cold.

June Aistrup

DRIED BEEF ROLLS

1 8 oz package cream cheese
1 4 oz package blue cheese
½ cup mayonnaise
1 tsp Worcestershire sauce
1 tsp garlic salt
3 Tbsp minced chives
2 3 oz packages dried beef

Beat first 6 ingredients until fluffy. Spread on slices of dried beef. Roll up, and chill, covered until time to serve. Slice rolls into 1 inch lengths.

Lav Bentzinger

ZIPPY MUSHROOMS

2/3 cup tarragon vinegar
½ cup cooking oil
2 Tbsp water
1 tsp sugar
1 tsp salt
½ tsp pepper
1/8 tsp garlic powder
1 large onion sliced thin
2 6 oz cans button mushrooms

Combine all ingredients. Chill at least 8 hours. Drain mushrooms, and serve in bowl, with toothpicks.

Dottie Petersen
PRIZE PICKLED SHRIMP

Make ahead—they'll keep for a week.

2½ lbs fresh or frozen shrimp
½ cup celery tops
¼ cup mixed pickling spices
3½ tsp salt
2 cups sliced onions
7 or 8 bay leaves

Cover shrimp with boiling water. Add celery tops, spices, and salt. Cover and simmer for 5 minutes. Drain and cool with cold water. Peel and devein shrimp. In shallow dish alternate shrimp with sliced onions. Add bay leaves. Marinate for at least 24 hours in following marinade:

**Pickling Marinade**

1¼ cups salad oil
3/4 cup white vinegar
2 ½ Tbsp capers and juice
2 ½ tsp celery seed
1 ½ tsp salt
Dash Tabasco

Mix Well. Pour over shrimp mixture. Cover and chill. Keep refrigerated until served.

_Terry Dolan_
HAM BALLS

6 hard-cooked eggs, chopped
1 Tbsp minced chives or onions
1/2 cup ground cooked ham
Dash of pepper
1/4 cup mayonnaise
2/3 cup finely chopped nuts

Combine all ingredients except nuts. Shape into balls. Roll balls in 2/3 cup chopped nuts.

Mrs. G. W. Bennewitz

BEET NIBBLERS

Drain 2 cans whole beets, and hollow out centers. Mix 1 2-oz package blue cheese, 2 3-oz packages cream cheese, 1 tsp Worcestershire sauce. Fill centers of beets with fillings. Chill. Makes about 2 dozen.

Connie Limpo

GUACAMOLE TOMATOES

24 cherry tomatoes
2 avocados
1 Tbsp finely chopped green onion
1 slice bacon, cooked and crumbled
1/2 tsp Worcestershire sauce

Combine avocado, onion, bacon and Worcestershire sauce. Cut a thin slice off top of each tomato, and scoop out inside. Drain. Stuff tomatoes with avocado mixture. Chill.

Eunie Hansen
STUFFED EGGS

Universally, one of the most popular of appetizers.
Each fills 6 hard-cooked eggs.

Pungent Stuffing

2 Tbsp mayonnaise
1/3 tsp salt
1 tsp chopped onion
1 tsp dry mustard
1 Tbsp chopped parsley

Mash egg yolks well with fork; add mayonnaise, salt, onion, and mustard. Blend to a smooth paste.
Fill egg halves, decorate with parsley, and chill well before serving.

Mushroom Stuffing

¼ cup ground chicken or ham
2 Tbsp ground raw mushrooms
1 tsp salt
1 Tbsp chopped parsley
Mayonnaise
Pimiento

Blend yolks of eggs, meat, and mushrooms. Add parsley, salt, and enough mayonnaise to make a smooth paste.
Fill egg halves and decorate with thin strips of pimiento.

Curry Stuffing

Add mayonnaise and a touch of curry to mashed egg yolks, to make a smooth paste.

Sardine Stuffing

Use equal parts of egg yolks and mashed sardines.
Add mayonnaise and mustard to taste.

Alma Graff
CONTINENTAL STUFFED EGGS

6 hard-cooked eggs
3 slices crisp crumbled bacon
2 Tbsp chopped chutney
1/4 tsp salt
Sour cream or mayonnaise to moisten

Remove shells from eggs, cut in half lengthwise, and remove yolks. Mash yolks smoothly and mix with bacon, chutney, salt, and just enough sour cream or mayonnaise to bind mixture together. Spoon into egg-white cavities.

Hazel Stark

STUFFED ARTICHOKE HEARTS

2 9-oz boxes frozen artichoke hearts cut into bite size pieces
1/4 cup sour cream
1 3-oz package cream cheese
1 Tbsp minced onion
1/4 tsp crumbled dried tarragon
1/2 tsp soy sauce
1 cup finely diced chicken
Pimiento, capers


Connie McDowell

BLUE CHEESE BALLS

1/4 lb blue cheese
4 Tbsp cheddar cheese
1/4 tsp paprika
2 Tbsp chili sauce
1 tsp Worcestershire sauce


Anna Miller
CAMEMBERT ALMOND BALLS

8 oz camembert cheese
1 cup almonds, salted and ground
1 cup dry white wine
½ cup sweet butter, softened

Pour wine over cheese in a bowl. Let stand at room temperature overnight or 8 hours, turning cheese once or twice. Drain and discard liquid. Press cheese through coarse sieve and blend in softened butter. Chill for 3 hours. Shape into 24 small balls. Roll in ground almonds.

Charlotte Van de Waa

TOOTHPICK TIDBITS

Place a thin slice of crystallized ginger between two small wedges of Edam cheese.

Wrap a slice of dried beef or thinly sliced ham around a wedge of cantaloupe. Secure with toothpick.

Place a small cocktail onion between two small cubes of summer sausage.

Wrap bacon around any of the following and stick under the broiler for a few minutes: stuffed olives, chicken livers which have been cooked, oysters, cocktail onions, mushrooms, olives which have been wrapped with anchovy filets, or pecans.

Jeanie Morrison
STUFFED DILL PICKLES

4 large dill pickles
1 3 oz package cream cheese
    softened with a little cream
1 tsp Worcestershire sauce
Bacon bits, finely crumbled (optional)

Cut off ends of dill pickles. Remove centers with apple corer. Stand pickles upright in a glass or plastic container for several hours to drain well, before stuffing. Add Worcestershire sauce and bacon to cream cheese, and stuff cavities of pickles. Chill 2 to 4 hours. Just before serving, cut into ½ inch slices. Makes 20 to 25 slices.

Lov Bentsinger

CURRIED STUFFED CELERY

1 8 oz package cream cheese
1 Tbsp mayonnaise
2 tsp curry powder
½ tsp salt
2 dashes Tabasco sauce

Soften cheese, blend in mayonnaise, add curry powder, salt and Tabasco. Blend. Stuff tender stalks of celery with mixture and chill well. When ready to serve, cut into 1-inch pieces, and garnish with celery leaves.

Orpha Weber

SPICED NUTS

Place 1 or 2 cups nuts on shallow pan. Brush with Italian dressing. Heat in 300° oven, then sprinkle with garlic salt before serving.

Grace Fishback
HERBED MUSHROOMS

Canned mushrooms
2 parts salad oil
1 part vinegar
3 tsp herb seasoning

Mix oil, vinegar, and herb seasoning together. Pour over drained mushrooms and marinate overnight.

Alice Taylor

STUFFED CHERRY TOMATOES

Cherry tomatoes
1 small can salmon
Real mayonnaise
Vinegar, sugar, mustard, sour cream
1 stalk celery

Mash and mash salmon. To mayonnaise, add a very small quantity of vinegar, sugar, mustard, and sour cream, to taste, and blend well. Chop celery very fine. Mix salmon, mayonnaise mixture, and celery together. Wash cherry tomatoes, cut in half, and scoop out a little pulp from each half, to form cavity. Fill with salmon filling. Put tops back on tomatoes, and arrange on platter. Chill until ready to serve.

Jeanne McDowell

ARTICHOKE DRESSED UP

Boil an artichoke in salted water, which also contains a clove of garlic and a drop of olive oil, for about 50 minutes or an hour, until tender. Cool it. Carefully remove the best leaves. On the tender edible end of each leaf, put a dot of mayonnaise which is slightly flavored with curry. In the mayonnaise place one tiny shrimp. Arrange he leaves on a platter, to serve cold.
STUFFED CUCUMBER


*Ruth Coddington*

ROQUEFORT STUFFED CELERY

Roquefort cheese
Celery
Paprika
Cream


*Maud Everitt*

DUNHAM RELISH TRAY

Cut about one inch of one end of grapefruit off. Place cut side down on paper doily on a large plate. Using colored toothpicks, spear assorted relishes and insert into rind of grapefruit. Chill until served. Suggested relishes: black olives, green olives, flower radishes, tiny gherkins, dill pickles, carrot curls, cubes of cheeses, meats, shrimp.

*Vi Dunham*
SUMMERTIME APPETIZERS

1 jar jumbo ripe olives, pitted
Anchovy filets
2 Tbsp olive oil
1 clove garlic
1/3 cup minced parsley
Cherry tomatoes

Stuff olives with anchovy. Put in bowl with olive oil, garlic, parsley, and tomatoes. Cover and chill until an hour before serving. Serve with toothpicks.

Rita Anton

CURRIED ALMOND-STUFFED OLIVES

3/4 cup toasted slivered almonds
1/4 tsp dried tarragon
1/2 tsp paprika
1 tsp curry powder
1/4 tsp seasoned pepper
1/2 tsp salt
2 tsp dried parsley
4 oz cream cheese
2 Tbsp heavy cream
2 7-oz cans pitted jumbo green or ripe olives

Chop almonds medium fine. Mix with tarragon, paprika, curry powder, seasoned pepper, salt, and dried parsley. Stir into softened cream cheese with heavy cream. Mix thoroughly. Drain the olives. Split each one lengthwise. Put the olive halves together with cheese stuffing. Chill for several hours. Serve very cold. Makes about 50 stuffed olives.

Betty Cahill
HOT RIPE OLIVES

1 can ripe olives
1 clove minced garlic

Drain can of ripe olives and add the garlic to the liquid. Bring this to a boil. Add olives. Drain as soon as they are hot. Serve on toothpicks.

Margaret Witte

GARLIC OLIVES

1 jar black ripe olives
3 buds garlic
Minced parsley
Olive oil

Several days ahead drain olives, add garlic, seal jar. To serve, add 1 Tbsp olive oil to olives; then roll in chopped parsley.

Margaret Anderson

OLIVES ALMANDINE

1 3-oz pkg cream cheese
½ tsp Worcestershire sauce
Cream
16 large stuffed olives
¼ lb salted almonds, chopped

Mix cheese and Worcestershire together with enough cream to make a thick, smooth paste. Roll olives in mixture so that each is well coated, then roll in almonds.

Helen Healy
SAN FERNANDO NUTS

Walnuts, almonds, or pecans
Italian dressing
Garlic salt

Brush nuts with dressing, then heat in 300° oven, just to toast lightly. Sprinkle with garlic salt, and serve hot.

DEVILED WALNUTS

1 cup walnuts
¼ cup butter
2 Tbsp A-1 sauce
Dash salt and cayenne

Brown nuts in butter in 375° oven for a minute, then add A-1 sauce and seasonings. Continue browning for another 10 minutes. Serve warm.

Hilda Dubbe

PIQUANT PECANS

2 Tbsp butter
2 Tbsp A-1 sauce
1 cup pecan halves
Salt
Red pepper

Melt butter, add A-1 sauce, pecans, salt, and just a dash of red pepper. Stir well. Bake in hot oven for 15 minutes and serve hot.

Marianne Naused
PECANS SHO WUNG

3 Tbsp butter  
2 tsp salt  
1 lb pecan halves  
3 Tbsp Worcestershire sauce  
¼ tsp cayenne  
½ tsp cinnamon  
Dash Tabasco

Melt butter in heavy baking dish. Stir in salt. Add nuts, tossing well until they are thoroughly coated. Add Worcestershire, cayenne, cinnamon, and Tabasco. Toss again. Roast for 30 minutes at 300°, stirring frequently, until nuts are slightly browned and crisp.

Dorothy Woods

TANGY PECAN BALLS

Chopped pecans  
Cream cheese  
Anchovy paste

Mix nuts with cheese and paste and form into balls. Chill before serving.

PARTY PECANS

Place 2 large pecan halves together with anchovy paste between. Use as much or as little anchovy as you desire.

Mrs. Lester Bach
BEVERAGES
HAWAIIAN PUNCH

1 #5 can orange drink (Hi C)
1 #5 can orange/grapefruit drink
1 #5 can Hawaiian punch
1 #5 can pineapple juice
3 pkgs orange Kool-Aid
4 cups sugar
2 quarts cold water

Combine Kool-Aid with water. Add sugar, stirring to dissolve well. Add chilled juices and serve over ice.

Alpha Peterson

GINGER ALE FRUIT PUNCH

1½ quarts lemon juice
1½ quarts orange juice
6 quarts water
4 lbs sugar
1 quart pineapple juice
2 quarts ginger ale

Mix first five ingredients. Let stand several hours in ice. Add the ginger ale and pour over lime or lemon flavored ice in punch cups. Serves 50.

Charlotte Van de Waa

DOUBLE RASPBERRY FROST

1 cup bottled raspberry syrup
2 cups water
2 6-oz cans frozen lemonade
2 28-oz bottles raspberry flavored beverage

Stir raspberry syrup into water in a punch bowl. Add lemonade and carbonated beverage and ice cubes. Float lemon slices and sprigs of mint on top. Serves 25.
CRANBERRY PUNCH

2 large bottles cranberry juice
2 #5 cans pineapple juice
1 quart ginger ale
2 pints raspberry sherbet (or lemon)

Chill juice. Add ginger ale and raspberry sherbet just before serving.

Alpha Peterson

HOT SPICED CRANBERRY PUNCH

2 tsp whole nutmeg
2 tsp whole allspice
8 sticks cinnamon
1 1/2 cups tea leaves
20 cups cold water
6 cups sugar
4 cups orange juice
2 cups lemon juice
1 gallon cranberry juice
12 cups hot water

Tie spices and tea leaves in cheesecloth bag. Steep bag in 20 cups cold water for 20 minutes. Remove bag. To liquid add juices and sugar and let stand for several hours. When ready to serve, heat to boiling, add hot water. Serve each cup with swizzle of cinnamon stick.
COLD GOLD

2 cans apricot halves, put through a sieve
Juice from cans
4 cups orange juice
1½ cups lemon juice
½ cup lime juice
1 cup powdered sugar
4 quarts sparkling water

Mix ingredients except sparkling water, until sugar is dissolved. Chill. When ready to serve, pour sparkling water and juices into punch bowl. Add ice cubes.

Irene Fisher Coon

APRICOT MIST

1 46-oz can apricot nectar
1 46-oz can pineapple juice
3 6-oz cans frozen limeade
3 28-oz bottles ginger ale

Combine apricot nectar, pineapple juice, and limeade in punch bowl. Stir in ginger ale. Add ice cubes. Float a few lime slices and whole strawberries on top. Serves 50.

Harriet Halverson

CEYLON FIZZ

2 cups orange juice
2 cups water
½ cup lemon juice
½ cup sugar
4 tsp instant powdered tea
2 7-oz bottles lemon-lime carbonated beverage

Combine orange juice, water, lemon juice, sugar, and tea in a punch bowl; stir until sugar and tea dissolve, then stir in carbonated beverage. Add ice cubes and float a few orange slices on top. Serves 14.
HOT FRUIT PUNCH

1 cup lemon juice
2 cups orange juice
2 cups cider
2 tsp tea in 2 cups hot water
2 cups sugar
9 cups boiling water


Committee

PUNCH TEA

6 tea bags
2 quarts water and 2 cups sugar
Rinds of 6 lemons
2 quarts water
2 cups pineapple juice
Juice of 6 lemons

Boil 2 quarts water and sugar. Add lemon rinds and cook 15 to 20 minutes. Add 2 quarts water, pineapple juice, and lemon juice. Chill.

Committee

MOCK OLD FASHIONEDS

3 cups tomato juice
1 can beef consomme
Angostura bitters
Basil leaf
Lemon slices

Mix the juice and consomme with few drops of bitters. Pour over ice cubes in old fashioned glasses. Garnish with a sliver of basil leaf and thin slices of lemon.
CHRISTMAS WASSAIL

4½ cups sugar
2 quarts water
1 Tbsp whole cloves
6 sticks cinnamon
3 Tbsp candied ginger
2 quarts orange juice
1 cup lemon juice
1 gallon cider

Combine sugar and water and boil for 10 minutes. Add spices and let stand in a warm place for 1 hour. Strain (it is even better to put spices in a cheesecloth bag and leave it in 1 hour). Add fruit juices and cider. Bring to a boil and serve hot.

Committee

SALTY DOG COCKTAIL

2 12-oz bottles carbonated lemon and lime drink
3 Tbsp lemon juice
¼ cup confectioners sugar
1 Tbsp sugar
3 cups grapefruit juice, chilled
2 Tbsp superfine granulated sugar

Freeze one bottleful lemon-lime drink in ice cube tray to make ice cubes. Frost 8 6-oz glasses. Dip rim of each glass in lemon juice, then lightly in confectioners sugar combined with salt. Chill. To serve, combine chilled bottle of lemon-lime drink with grapefruit drink, ice cubes, and granulated sugar. Stir to mix well. Serve in chilled glasses. Serves 8.
GOLDEN PUNCH

2 bottles (fifths) champagne
1 bottle (fifth) sauterne
1 quart soda water
¼ cup brandy
¼ cup Cointreau
¼ cup light corn syrup
1 cup sliced hulled strawberries
Mint sprigs


ZESTY TOMATO JUICE COCKTAIL

8 cups tomato juice
3 cups water
¼ cup chopped onions
¼ cup chopped green pepper
2 Tbsp horseradish
3 Tbsp chili sauce
1/3 cup catsup
¼ tsp pepper
1½ Tbsp salt
2 Tbsp sugar
¼ cup lemon juice

Mix all ingredients except lemon juice. Cover, let simmer for 10 minutes. Strain. Add lemon juice and chill. Serves 15.

Anne Parsons

PARTY PUNCH

1 can jellied cranberries
3/4 cup orange juice
¼ cup lemon juice
1 quart gingerale

Beat cranberries, add juices and chill. Add gingerale when ready to serve. Serves 6-8.

Freda Lemke
CHRISTMAS PUNCH

1 3 oz package cherry-flavored gelatin
1 cup boiling water
1 6 oz can frozen lemonade
3 cups cold water
1 quart cranberry juice cocktail
12 ounces gingerale

Dissolve gelatin in boiling water. Add other ingredients.
Chill: Add chilled gingerale just before serving.
Fills 25 punch cups.

Helen Sehrer

DECORATIVE ICE CUBES

Fill a refrigerator tray with water and place in each section, one of the following:
A maraschino cherry
A preserved strawberry
A piece of lemon or pineapple
A sprig of mint

FRUITED ICE BLOCK

Arrange layer of strawberries, orange slices, and mint sprigs (or other fruit) in a mold or clean coffee can. Add just enough water to cover.
Freeze. Repeat layers until mold is filled.
Make block in advance and store in freezer. To unmold, dip in hot water.

TO FROST RIMS OF GLASSES

1 tsp water
1 egg white
Granulated sugar

Mix water and egg white. Dip rim of glass into mixture, then into sugar. Set glasses in freezing compartment until needed.

Elizabeth Jennings
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TURKEY
   Curried Turnovers, 9.

VEGETABLES, MISCELLANEOUS
   Sauerkraut Balls, 27; Broccoli Dip, 45; Beth's Tomato Dip, 74; Guacamole Tomatoes, 100; Beet Nibblers, 100; Stuffed Celery, 104; Stuffed Dill Pickles, 104; Stuffed Cherry Tomatoes, 105; Roquefort Stuffed Celery, 106; Dunham Relish Tray, 106; Summertime Appetizers, 107. See ARTICHOKE, AVOCADO, CUCUMBER, ONION. SPINACH.